E6 Milk Unit

Operating instructions

V05 / 01.2010

schaerer

Coffee comes to life

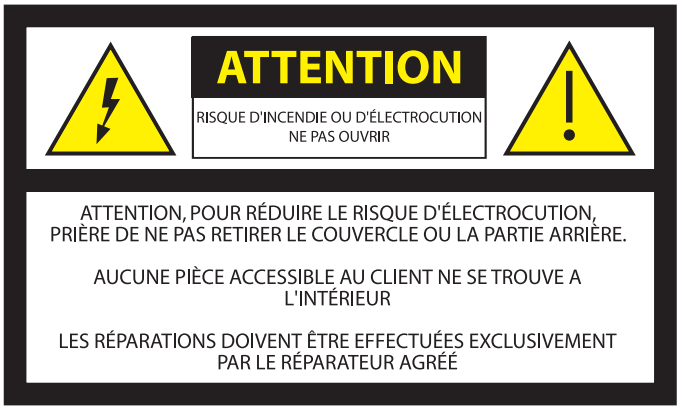
ADDITIONAL SAFETY INFORMATION

This Symbol requires special attention. It will inform you in detail on the safety instructions, commissioning, usage, operation, handling and programming of the E6Mu. It contains important safety instructions to ensure safe use and operation.

This symbol indicates a risk of fire and/or to life and health due to electric shock. Work on electric system must be carried out by authorized service personnel only. The supply voltage must comply with the information given on the machine's serial plate. Never open the machine or expose its internal parts.

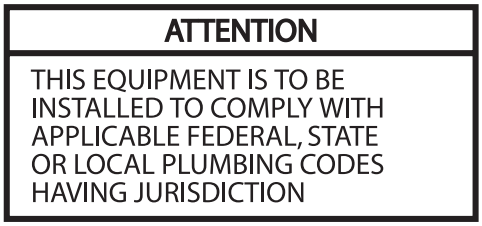
Read the safety notes on page 8 to 10 inside this Operating instructions.

WARNING
RISK OF FIRE AND ELECTRIC SHOCK
DO NOT OPEN
WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONEL ONLY


ATTENTION
RISQUE D'INCENDIE OU D'ÉLECTROCUTION
NE PAS OUVRIR
ATTENTION, POUR RÉDUIRE LE RISQUE D'ÉLECTROCUTION,
PRIÈRE DE NE PAS RETIRER LE COUVERCLE OU LA PARTIE ARRIÈRE.
AUCUNE PIÈCE ACCESSIBLE AU CLIENT NE SE TROUVE A L'INTÉRIEUR
LES RÉPARATIONS DOIVENT ÊTRE EFFECTUÉES EXCLUSIVEMENT PAR LE RÉPARATEUR AGRÉÉ

schaerer

Designation	**coffee machine**
Manufacturer	Schaerer AG, Allmendweg 8 CH-4528 Zuchwil
Typ (SAG)	**E6MU**
Serial No.	**1000 00000**
Nominal pressure	**1.2 MPa (12 bar)**
main pressure	**0.1-0.3 Mpa, max 0.6Mpa**
Electrical Ratings	**8500-10100W** **380-415V 3N~ 50Hz**
Fuse on-site	**3x16A** (cable: 5x 1.5mm^2)
mains connection plan	**4.6.9156**


ATTENTION
THIS EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH APPLICABLE FEDERAL, STATE OR LOCAL PLUMBING CODES HAVING JURISDICTION

ATTENTION
CE MATÉRIEL DOIT ÉTRE INSTALLÉ CONFORMÉMENT AUX LOIS FÉDÉRALES, ÉTATALES OU LOCALES AYANT JURIDICTION ET GOUVERNANT LA PLOMBERIE

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Original operating instructions
BAE6Mu_EN

Order number: 021700

E6 Milk Unit

Operating instructions

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CAUTION & WARNINGS

USE CAUTION WHILE OPERATING AND CLEANING THE E6Mu MACHINE!

WARNING:
TO PREVENT ELECTRICAL SHOCK, DO NOT REMOVE SIDE OR BACK PANELS FROM THIS MACHINE. NO USER SERVICABLE PARTS INSIDE. REFER SERVICING TO AUTHORIZED SERVICE PERSONNEL ONLY.

WARNING:
IF WATER OR SMOKE IS COMING FROM INSIDE THE MACHINE, TURN OFF MACHINE IMMEDIATELY. UNPLUG THE MACHINE, TURN OFF WATER SUPPLY, AND CONTACT AN AUTHORIZED SERVICE AGENT.

WARNING:
DO NOT MOVE MACHINE WHILE IT IS STILL CONNECTED TO UTILITIES.

CAUTION:
ALL DISPENSED PRODUCTS ARE **EXTREMELY HOT**! USE CAUTION WHILE OPERATING ALL FUNCTIONS. KEEP HANDS AWAY FROM FOAMER/COFFEE SPOUT/SPLITTER WHILE DISPENSING OR CLEANING (EXTREMELY HOT).

CAUTION:
DO NOT PLACE HANDS INSIDE MACHINE WHILE OPERATING, EXCEPT WHEN FOLLOWING CLEANING PROCEDURES.

CAUTION:
DO NOT TILT MACHINE TO EITHER SIDE (VERY HEAVY).

CAUTION:
DO NOT PLACE LIQUID CONTAINERS (SYRUPS, MILK, ETC.) ON TOP OF THIS EQUIPMENT.

GENERAL SAFETY SYMBOLS AND PICTOGRAMS

	CAUTION! **RISK OF DAMAGE TO MACHINE!**		**CAUTION!** **USER AT RISK!**
	CAUTION! **HOT FLUID!**		**CAUTION!** **HOT STEAM!**
	CAUTION! **HOT SURFACE!**		**CAUTION!** **RISK OF SQUEEZING!**
	CAUTION! **ELECTROCUTION!**		**REMARK** **INFORMATION, TIPS**
	CROSS-REFERENCE		**ENVIRONMENTAL ASPECTS**
	DISPOSAL! THE MACHINE MUST BE DISPOSED OF ACCORDING TO REGULATIONS!		

INTRODUCTION

WELCOME

With this new coffee machine, you have purchased a Swiss quality product especially designed for the catering trade.

This manual will inform you in detail on the programming, commissioning, usage and cleaning of your new machine. It also contains important safety instructions to ensure safe use.

Prior to commissioning the machine, carefully read the chapter "**Safety notes**". The manufacturer rejects any liability for damages that are caused by improper usage of the machine. Performance of the coffee machine depends to a great extent on proper usage and careful maintenance of the machine. We therefore recommend that you read all instructions carefully before commissioning the machine. Keep the Operating instructions at hand for future reference.

We trust you will enjoy using your new coffee machine!

Table of contents

CAUTION & WARNINGS 4
GENERAL SAFETY SYMBOLS AND PICTOGRAMS 4

INTRODUCTION 5
WELCOME 5

SAFETY NOTES 8
USER AT RISK 8
RISK OF DAMAGE TO THE MACHINE 9
HYGIENE 9
INTENDED USE 10
LIABILITY 10

COMMISSIONING 11
INITIAL COMMISSIONING OF THE COFFEE MACHINE 11
SET-UP CONDITIONS 11
LOCATION 11
INSTALLATION OF THE COFFEE MACHINE 11
POWER SUPPLY 12
WATER SUPPLY/DRAIN 12
INSTALLATIONSPLAN E6MU 13

PRODUCT DESCRIPTION 14
GENERAL 14
GENERAL INFORMATION FOR THE MACHINE 14
MACHNINE OVERVIEW 15
E6MU INSIDE VIEW 16
ACCESSORIES 17

OPERATION 18
REFILLING COFFEE BEANS 18
MAKING THE COFFEE MACHINE READY FOR OPERATION 18
OPERATION MODES 18
SWITCHING ON THE COFFEE MACHINE 18
CHANGING MILK BAG 19
CHANGING MILK GALLON 20
FILLING MILK CONTAINER 21
BUTTON OVERVIEW 22
DRINK PREPARATION (SHOWN WITH OPTIONAL BUTTON PANEL) 22
PREPARING ESPRESSO 22
PREPARING LATTE 23
PREPARING CAPPUCCINO 23
PREPARING "DECAF" PRODUCTS 24
PREPARING TWO PRODUCTS AT ONE TIME 24
PREPARING FOAMED MILK 25
PREPARING STEAMED MILK 25

TIPS DURING OPERATION 26

PROGRAMMING: CHEF CARD 27
NAVIGATION IN PROGRAMMING-LEVEL 27
OVERVIEW PROGRAMMING: CHEF CARD 27
READ OUT COUNTERS: DAILY COUNTERS 28
READ OUT COUNTERS: MACHINE COUNTER 29
READ OUT COUNTERS: SERVICE COUNTER 30
READ OUT COUNTERS: CLEANING STATISTICS 31
READ OUT COUNTERS: ERROR STATISTICS 31
PRODUCT BUTTONS: ALL PRODUCTS 32
PRODUCT BUTTONS: CAPPUCCINO 33
PRODUCT BUTTONS: MACCHIATO 35
PRODUCT BUTTONS: LATTE 37
PRODUCT BUTTONS: HOT MILK 39
PRODUCT BUTTONS: MILK FOAM 40
PRODUCT BUTTONS: STEAM 41
SYSTEM SETTINGS 42

CLEANING 43
OVERVIEW OF CLEANING INTERVALS 43
DAILY CLEANING E6MU WITH MILK BAG 44
DAILY CLEANING E6MU WITH MILK GALLON 46
DAILY CLEANING E6MU WITH MILK CONTAINER 48
WEEKLY CLEANING 50

TROUBLESHOOTING 52
E6MU DISPLAY & ERROR MESSAGES 52
HELP DESK PROCEDURE (USA ONLY) 54
HOW TO CONTACT US (USA ONLY) 54
INFORMATION AND SUPPORT (ALL OTHER COUNTRIES) 55

APPENDIX 56
EC DECLARATION OF CONFORMITY 56
SERIAL PLATE 56
CLEANING PRODUCTS 57
CLEANING TABLET SCHAERER (ART.-NO.: 065221) 57
TECHNICAL DATA FOR COFFEE MACHINE 58
CONDITIONS FOR USE AND INSTALLATION 58
ENVIRONMENTAL ASPECTS 59

Water quality 60
GENERAL 60
PURITY OF WATER 60
WATER CHARACTERISTICS FOR SCHAERER COFFEE MACHINES 60
CONVERSION TABLE 60
FILTER TECHNICS 60

NOTES 61

SAFETY NOTES

USER AT RISK

Maximum safety is one of **Schaerer Ltd.**'s most important product features. The effectiveness of the safety devices is only ensured as long as the following is observed to prevent injuries or health hazards:

- ► Read the Operating instructions carefully before using the device!
- ► Do not touch any hot machine parts!
- ► Do not use the coffee maker if it is not functioning optimally or is damaged!
- ► Keep children away from the coffee maker!
- ► **Under no circumstances may the installed safety devices be modified!**

Health hazard!
Children as well as persons under the influence of drugs, alcohol or medication or with limited physical, sensorial or mental abilities may not use the device unless they are supervised.

Health hazard!
Only place the appliance where it can be supervised by trained personnel.

Risk of scalding!
There is a risk of scalding in the area where coffee, hot water and steam are dispensed. Never reach under the outlet while a beverage is being dispensed!

Risk of burns!
The brew unit may only be cleaned when the coffee maker is cold. The brew unit can become hot.

Risk of squeezing!
There is risk of squeezing fingers or hands when handling moving components!
While the coffee maker is switched on, never reach into the bean containers or into the opening of the brew unit.

Health hazard!
The bean containers and the manual slot may only be filled with the materials (coffee beans) intended for use!

Health hazard!
When handling cleaning tablets and cleaning agents, follow the safety instructions on the packaging. Cleaning tablets and cleaning agents are irritants. Do not insert the cleaning tablet or solution with cleaning agents until a request appears on the display asking you to do so.

Risk of irritation and burns!
Never reach under the outlets during a cleaning cycle or during beverage output! Cleaning fluid and hot beverages come out of the combination outlet (Splitter) during cleaning cycles and beverage outputs.

Caution, electrocution!
- ► Only skilled electricians may carry out work on electrical systems!
- ► The device must be connected to a secured circuit! (We recommend using an earth leakage circuit breaker in the connection).
- ► All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
- ► The connection must be grounded according to regulations and safeguarded against electrocution.
- ► The voltage must correspond to the data on the device's serial plate.
- ► Never insert the power plug into the socket while it is wet or touch it with wet hands!
- ► Never touch energized parts!
- ► Before carrying out service work, always switch off the main switch and/or disconnect the device from the power supply system.
- ► The power cord may only be replaced by a qualified service technician.

When choosing cleaning products, please pay attention to its environmental friendliness, health risks, disposal requirements and any local options for proper disposal.

RISK OF DAMAGE TO THE MACHINE

Please comply with the following instructions in order to prevent technical problems or damage to the coffee maker:

- ► For water with a carbonate hardness of more than 5°dKH, a lime-scale filter should be connected; otherwise the coffee maker could be damaged through limescale deposits.
- ► For insurance reasons, always make sure that the main tap for the water supply (coffee maker with fixed water connection) is closed after operating hours have ended and that the main electrical switch has been switched off or the power cord has been pulled out.
- ► The device may not be operated if the water supply is blocked, since the boilers otherwise cannot be refilled and the pump runs "dry".
- ► To prevent water damage in the event of a ruptured hose, it is recommended to (structurally) direct the water supply through a water stop valve.
- ► After extended down times (e.g. holidays), the coffee maker must be cleaned before it is placed in operation again.
- ► Protect the coffee maker from weather conditions (frost, moisture, etc.).
- ► Malfunctions may only be rectified by a qualified service technician!
- ► Only use **Schaerer Ltd. original spare parts**!
- ► In devices with a refrigerator, the power supply must never be completely interrupted, or the cooling function will not work.
- ► In the event of noticeable damage or leaks, notify a qualified service representative approved by the manufacturer and have faulty parts replaced and/or repaired!
- ► Never spray the device with water or any other fluid (e.g. steam cleaner)!
- ► Never immerse the device in water or in any other fluid!
- ► When using caramelized coffee (aromatized coffee), the brew unit must be cleaned at least twice a day!
- ► If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before it can be connected to a power supply and switched on. If this is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.
- ► Always use the new hoses supplied with the machine (fresh-/drain water hose)! Do not use old fresh- and drain water hoses!

HYGIENE

Before using the coffee maker for the first time, carry out the cleaning program (refer to Operating instructions, chapter **Cleaning**).

Observe the general applicable hygiene regulations according to HACCP!
(HACCP= Hazard Analysis and Critical Control Point)

Coffee, milk and other contents:

- ► Do not use any raw milk! Only use pasteurized milk or UHT milk!
  In all cases, the milk must be homogenized!
- ► Only use pre-refrigerated milk with a maximum temperature of 5 °C. If the milk is warmer than 5 °C, an optimal product cannot be dispensed.
- ► For hygienic reasons, it is recommended to use milk directly out of its original package.
- ► When using a milk container: Never top up milk; always clean the container thoroughly before refilling it.
- ► Do not fill with more coffee or milk than is needed in a day.
- ► It is recommended to pour out remaining milk at the end of the day (if the milk was in contact with the milk tube).
- ► **Before** opening milk packages, check them for damage.
- ► Store coffee and products in a dry, cool and dark place.
- ► Use the oldest products first ("first-in-first-out" rule of thumb).
- ► Use the products before their expiry date.
- ► Always seal opened packages tightly so that their contents will remain fresh and are protected from dirt.
- ► Store coffee and products separately from cleaning products.
- ► Close the bean hopper lids immediately after adding beans!

Cleaning:
- ► Thoroughly wash and disinfect hands before cleaning the machine!
- ► Clean the machine daily once beverage output has been completed.
- ► For daily cleaning, follow the steps in the Operating instructions (chapter "**Cleaning**") and on the cleaning card.
- ► Never mix cleaning products!
- ► Never use abrasive substances or cleaning tools made of metal!
- ► Do not touch parts that come into contact with beverages (during output) after they have been cleaned.
- ► Follow the dosage and safety instructions on the cleaning product! Information about cleaning products can be found in the Operating instructions, chapter "**Appendix**".

INTENDED USE

The Schaerer E6 Milk Unit has been designed to dispense coffee beverages and/or milk beverages in different versions – in cups or coffeepots. This unit is designed for industrial and commercial use. The unit may be placed in self-service areas if attended to by trained personnel.

Use of this equipment is subject to the "General Terms and Conditions" of Schaerer Ltd. and these operating instructions. In legal terms, any other use is not an intended use. The manufacturer accepts no liability for damage resulting from unintended use.

The Schaerer E6 Milk Unit may not under any circumstances be used to heat up or dispense any other liquids than coffee, hot water (for beverages or cleaning) or milk (cooled, pasteurised, homogenised, UHT).

LIABILITY

No responsibility will be taken for warranty or liability claims in the event of personal injury or material damage as a result of one or more of the following causes:

- ► Improper use of the device;
- ► Improper installation, commissioning, operation and servicing of the device and its corresponding options;
- ► Non-observance of maintenance intervals;
- ► Operation of the device with defective safety devices, non-functioning safety devices or improperly attached protective devices;
- ► Non-observance of safety notes in the Operating instructions with respect to storing, installing, commissioning, operating and servicing the machine;
- ► Operation of the device in less than optimal condition;
- ► Improperly conducted repairs;
- ► Catastrophes due to the effects of a foreign body, accident or vandalism as well as acts of God;
- ► If cleaning agents other than those recommended by Schaerer Ltd. have been used;
- ► Insertion of objects into the device as well as opening of the housing.

The manufacturer only accepts liability or honors warranty claims provided that all specified maintenance and service intervals have been kept and that only original spare parts supplied by the manufacturer or an approved authorized supplier have been used.

Schaerer Ltd. must be notified in writing immediately of any material flaws.
The device must be serviced every **12 months** or after **30'000 products** have been dispensed.

Safety-relevant parts such as safety valves, safety thermostats, boilers, etc. must never be repaired **under any circumstances**. They must be replaced!

- ► Safety valves every **12 months**
- ► Boiler (steam boiler, flow heater) every **60 months**

COMMISSIONING

INITIAL COMMISSIONING OF THE COFFEE MACHINE

The coffee machine must be installed and commissioned by a qualified technician.

If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before it can be connected to a power supply and switched on. If this is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.

Always use the new hoses supplied with the machine (fresh-/drain water hose)!

SET-UP CONDITIONS

LOCATION

- **Do not install the machine near an oven or any other heat source.**
- **Not suitable for outdoor use. Never expose the coffee machine to external conditions such as rain, snow, frost, etc.**
- **Do not place the coffee machine on a surface cleaned with a hose.**
- **Only place the appliance where it can be supervised by trained personnel.**
- **The support surface for the unit must be stable and level and may not be deformed by the weight of the coffee machine.**

The location must comply with the following climatic conditions:

- Ambient temperature from 10°C to 35°C (50°F to 104°F)
- Relative humidity max. 80 % rF

The machine is designed exclusively for interior use!
Protect the coffee machine from frost. If the coffee machine has been exposed to temperatures below freezing point, contact an authorised customer service representative before starting the machine.

INSTALLATION OF THE COFFEE MACHINE

Installation of the coffee machine should be done under the following conditions:

- Install the supply lines as shown in the mains-side installation diagram to within one meter of the place of installation.
- Conform to the technical data (see page 50).
- Provide and maintain sufficient clearance for maintenance work and operation:
  - Above for filling coffee beans
  - Keep approx. 35 cm clear on the right side
  - A minimum of 15 cm between machine back panel to wall (air circulation)
- Comply with the respective local statutory regulations regarding catering / restaurant premises.

The dimensions of the installed coffee machine are given in the corresponding installation plan (see page 13).

POWER SUPPLY

Model	Power rating		Fuse (installation site)	Connection cable conductor cross-section
E6Mu Europe	380-415V 3N~ 50Hz	8500-10100W	3 x 16A	5 x 1.5mm2
	220-240V~ 50Hz	5800-6900W	1 x 30A	3 x 4mm2
E6Mu Japan, Saudi Arabia	200-220V 2N~ 60Hz	4900-5900W	2 x 25A	4 x 2.5mm2
E6Mu Japan	200-220V 3~ 50Hz	4900-5900W	2x 25A	3 x 2.5mm2
E6Mu USA	200-220V 2N~ 60Hz	4900-5900W	2x 30A	4 x 10AWG

The device must be electrically connected according to all valid regulations (VDE 0100) as well as national stipulations. Design of network implementation line, at least H05 VV-F, harmonized. The voltage specified on the serial plate must match the supply voltage at the installation location.

Electric shock!
An authorised specialist must install or inspect the installation!

- **The phase must be protected with USA = 30 A / Europe = 16 A fuse.**
- The machine must be fully disconnected from the power supply.
- Never operate the coffee machine if the mains cable is defective. A defective mains cable or plug must immediately be replaced by a qualified service technician.

- Use extension cords only when you are sure that they are in perfect condition. The extension cord must have a minimum cross section of 1.5 mm² for each core and a permitted 5 pole plug (PNE) for 30 A / 16 A.
- Power cable and/or extension cords must be placed so that they pose no safety or health hazard. Do not pinch the cords or pull them around sharp corners and over sharp edges; do not let them hang exposed in the room. Do not place the cords on hot surfaces and protect them from oil and harsh cleaning agents.
- Never lift or pull the appliance by the mains cable. Never pull the plug out of the socket by gripping the mains cable or extension cord. Never touch cord and plug with wet hands. Never insert a wet plug into the socket.

WATER SUPPLY/DRAIN

The water supply must be connected according to all valid regulations as well as national stipulations.

The machine must be connected as shown in the installation layout to a G 3/8" drinking water line (see page 13). If the machine is to be connected to a newly installed water line, the line and the pressure hose must be properly rinsed to ensure that no dirt particles are fed into the machine. If the machine is to be connected to a water drain, the supplied drainage hose should be connected to the Drip Tray and the siphon and fastened securely. The hose should point downwards so that water can easily flow out of the Drip Tray.

Always use the new hoses supplied with the machine (fresh-/drain water hose)!

The water must be **free of contaminants** and the chlorine content may not exceed **100 mg/l.** Do **not** use RO water (Reverse Osmosis) or any other type of **aggressive** water. The carbonate hardness may not exceed **5 – 7°dH** (German hardness) or **8 – 12°fH** (French hardness) and the total hardness must be always higher than the carbonate hardness. The minimal carbonate hardness is **4°dH** or **7°fH**. The **pH value** must be between **6.5 and 7**.

Water inlet pressure	Recommended:	0.1 MPa – 0.3 MPa (1 – 3 bar)
	Maximum:	0.6 MPa (6 bar)

Feed water temperature	Minimum:	10 °C
	Maximum:	30 °C

INSTALLATIONSPLAN E6MU

Folgende Installationen müssen vorhanden sein:
The following installations must be present:

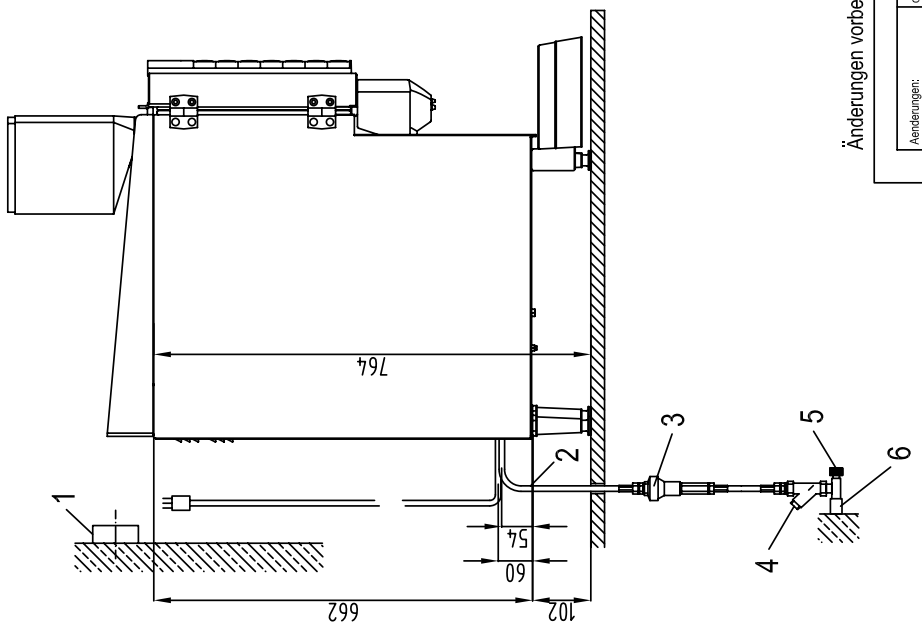
1 Steckdose, 3-polig / Socket, 3-pole
2 Rohr (Kunststoff) / Pipe (plastic) Ø10/8mm
3 Druckreduzierung auf 2 bar eingestellt / Pressure reduction set to 2 bar
4 Filter / Filter
5 Absperrventil / Supply valve
6 Wasseranschluss / Water connection

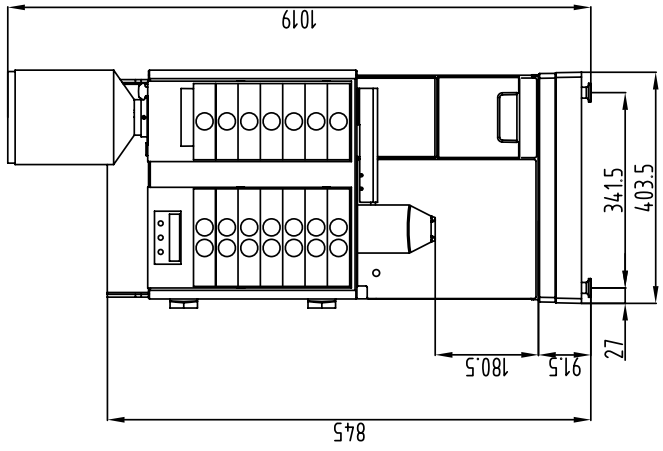
Idealhärte des Wassers:
8° - 12° französische Wasserhärte
5° - 7° deutsche Wasserhärte
Ideal hardness of the water:
8° - 12° French water hardness
5° - 7° German water hardness

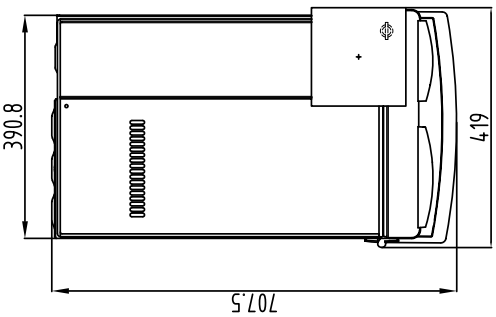
Im übrigen verweisen wir auf die örtlichen Vorschriften!
Otherwise we refer to local regulations!

Modell / Model	Anzahl Mühlen / Number of grinders	Anzahl Kolben / Number of pistons	Anschlusswert / Connection load 400V 3NAC 50-60 Hz	Anschlusswert / Connection load 208VAC 2PE 60Hz
E6 MU (USA)	1 - 2	1	-	5,2kW / 24A
E6 MU (Europe)	1 - 2	1	9,3kW / 16A	-

Änderungen vorbehalten / Subject to changes without notice!







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b) .	.	d) .	.	g) .	.	j) .	.			kontrolliert	.	.
		e) .	.	h) .	.	k) .	.			freigegeben	.	.

Ersatz für: 3.8.6652 — Ersetzt durch: .

Installationsplan / Installation diagramm
Projekt: --

E6 MU

Massstab: %

Tellekategorie:

gepruefft . .

Anz. Bl. 1 Blatt-Nr. 1

schaerer CAD 3.8.6652 a

Achtung: CAD-Zeichnung! Aenderungen nur auf CAD-System vornehmen!

PRODUCT DESCRIPTION

GENERAL

Observe the safety instructions!

- ► The machine must be serviced by a qualified service technician approved by Schaerer Ltd. after 40'000 beverages have been dispensed.
- ► The ambient temperature must not fall below 10°C or exceed 40°C.
- ► The device may not be used in canteen kitchens without express written permission by a qualified customer service representative approved by Schaerer Ltd.
- ► The noise emission level of the machine is less than 70dB (A).

GENERAL INFORMATION FOR THE MACHINE

Drip Tray Grill
Is removable for easy cleaning and access to the inside of the Drip Tray.

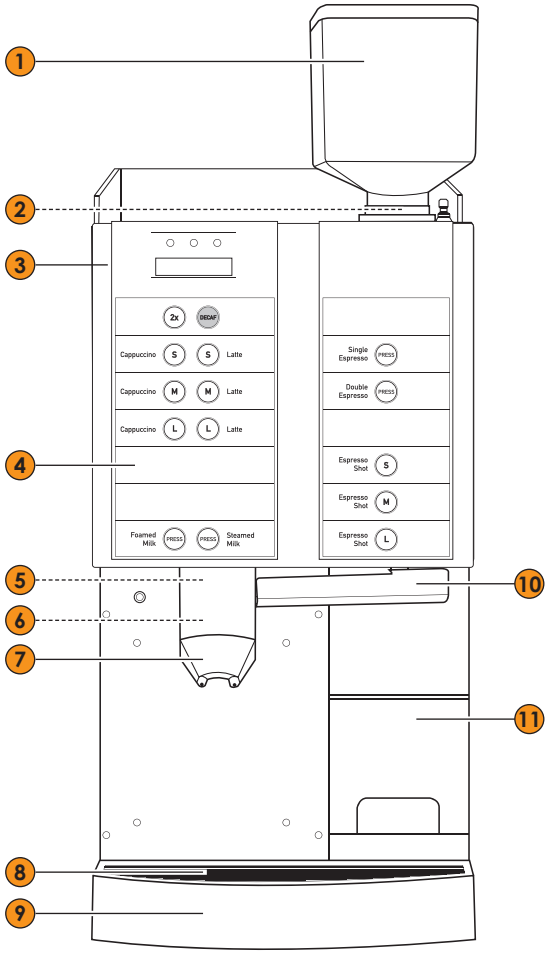
Drip Tray:
Is not connected to a fixed drain line (optional). Check and empty regularly to prevent overflow. Also, do not pour large amounts of liquid into the Drip Tray.

The **Discharge Tube** discharges a small amount of water into the Drip Tray after dispensing each espresso shot.

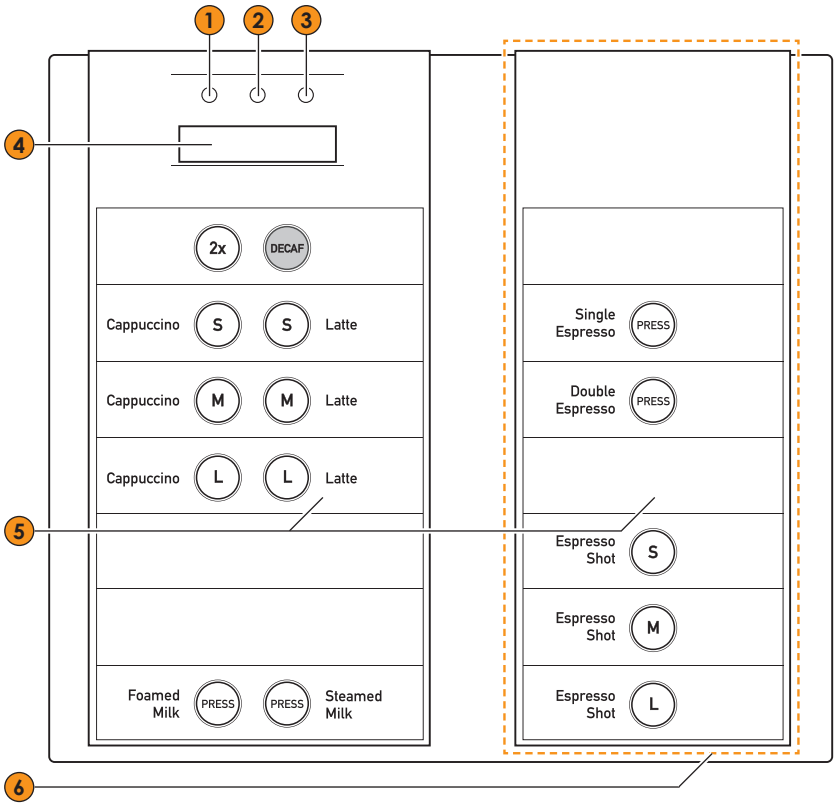
Coffee Grounds Bin:
Holds the used grounds which are disposed after each espresso shot is brewed. The Bin slides straight out from the machine and must be emptied periodically or when prompted by the Display Screen.

MACHNINE OVERVIEW

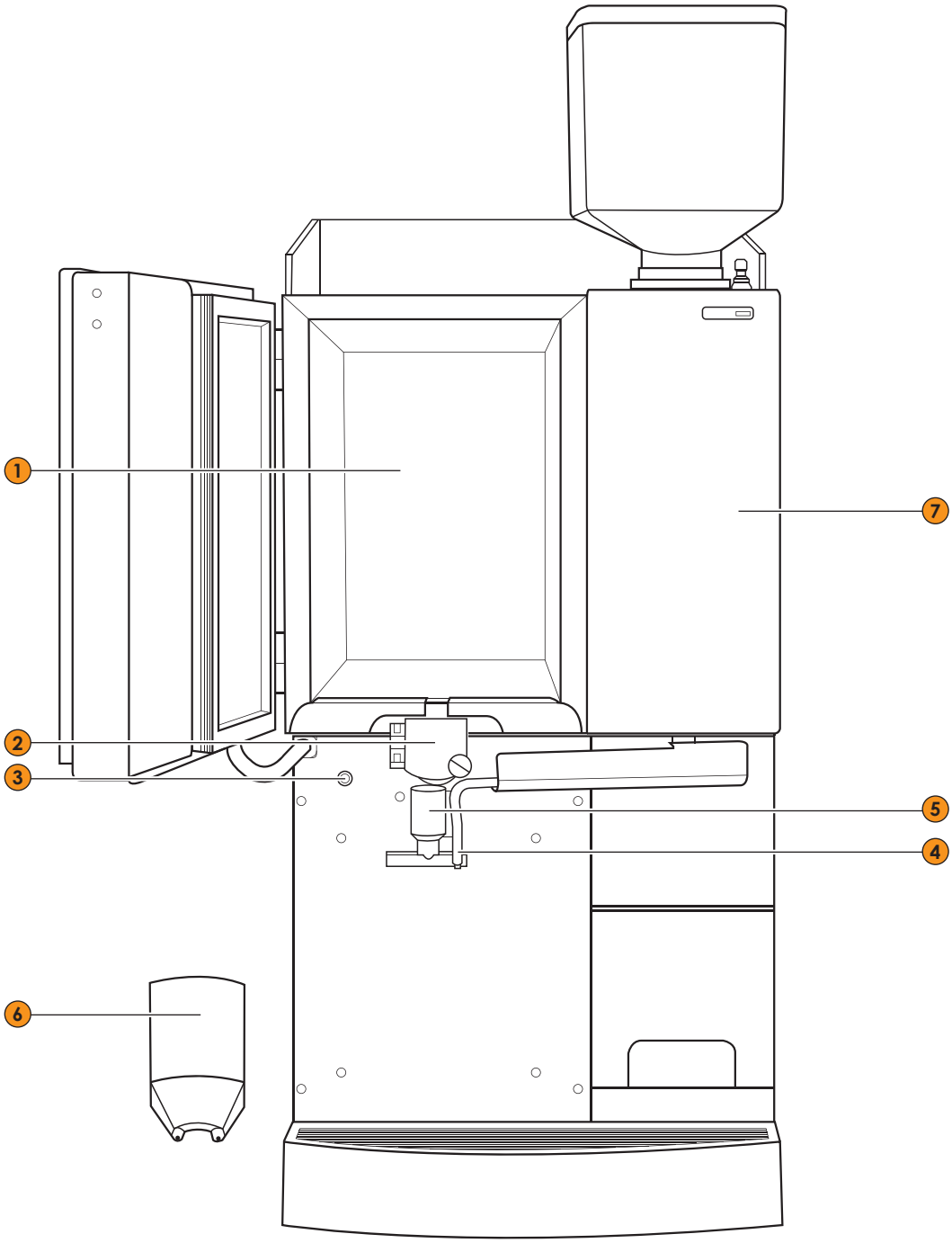
1. **Front Bean Hopper / Rear Bean Hopper for DECAF** (unseen)
2. **Slot for Cleaning Tablet** (unseen)
3. **Front Door**
4. **Button Panel** (detail see below)
5. **Coffee Spout** (see page 16)
6. **Foamer** (see page 16)
7. **Splitter**
8. **Trip Tray Grill**
9. **Trip Tray**
10. **Espresso Arm with Putlet**
11. **Coffee Grounds Bin**



1. **Cleaning Button / Minus Button**
2. **ON / OFF Button**
3. **STOP Button / Plus-Button**
4. **Display Screen**
5. **Programmable Product** (with label)
6. **Optional second Button Panel**

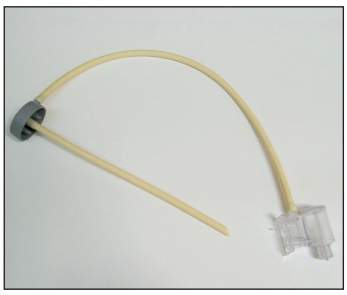


E6MU INSIDE VIEW

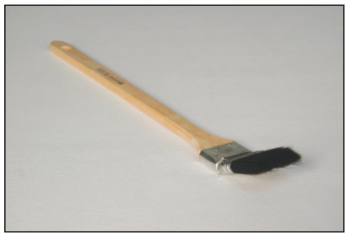


1. Refrigerator Compartment
2. Pinch door for milk hose
3. Air adjustment knob
4. Coffee Spout
5. Foamer
6. Splitter
7. Espresso unit door

ACCESSORIES



The Foamer and Hose should be replaced every day.



The Cleaning Brush is used to remove coffee grounds residue from the Brewing mechanism behind the Front Door.

Schaerer Cleaning Tablets are used during the Daily Espresso Unit cleaning cycle (see page 37 - 44). One Tablet is used per cycle.

The Splitter Cleaning Brush is used to remove residue from the dispensing points of the Splitter.

OPERATION

Please refer to the Safety notes on page 8!

REFILLING COFFEE BEANS

The bean container may be filled with a maximum of 1000 grams of fresh coffee beans. Only pour roasted coffee beans into the bean container(s)! Never reach with your hands into the bean container(s) when the machine is switched on!

- ► Open the bean container lid.
- ► Fill with coffee beans (max. 1000 grams per bean container).
- ► Reclose lid to bean container.

A well closed cover prevents the loss of aroma.

MAKING THE COFFEE MACHINE READY FOR OPERATION

Prior to switching on the machine, check the following:

- ► The Fresh Water Supply is open.
- ► The Coffee Bean Hoppers are filled (see above).
- ► The Grounds Bin is empty.
- ► The coffee machine is connected to the power supply.
- ► Check whether the Coffee Bean Slides are open.

OPERATION MODES

The E6Mu has two (2) operating modes:

<< Stand by >>

The machine is switched off, but is still plugged in and has AC power.
The Display will be slightly darkened. The Refrigerator will stay ON during "**Stand by**" mode.

select product

The machine is ready for normal operation.
The Display will be illuminated.

SWITCHING ON THE COFFEE MACHINE

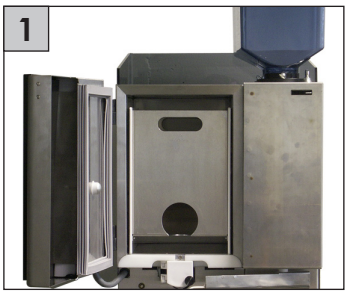
Switch on the coffee machine by pressing the [ON/OFF] button.

select product

A product selection can be made when the message "**select product**" appears on the Display.

CHANGING MILK BAG

1

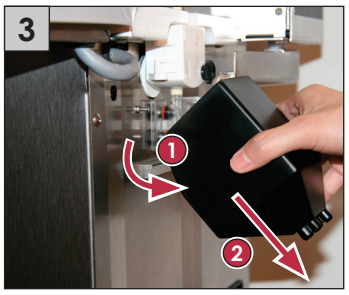


► Open the Refrigerator door.

2

► Crimp (tight) the Milk Hose.

3



► Remove Splitter by carefully tilting up 1 and pulling down 2 .
► Clean Splitter under warm, running water.

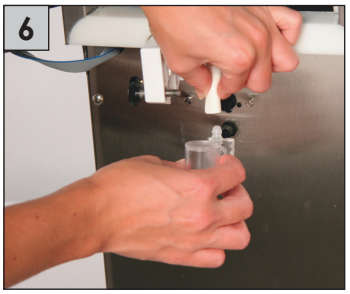
4

► Turn the Pinch door knob counter clockwise to open the pinch door.

5

► Pull out the Foamer.

6



► Remove the Milk Hose from Foamer.

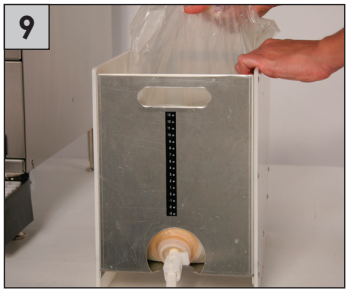
7

► Pull out the metal drawer from the Refrigerator.
► Remove and discard the empty Milk Bag.
► Keep the crimper for the new Milk Bag.

8

► Place the new Milk Bag on a flat surface (see picture).
► Place the crimper on the Milk Hose (as close to base as possible).

9

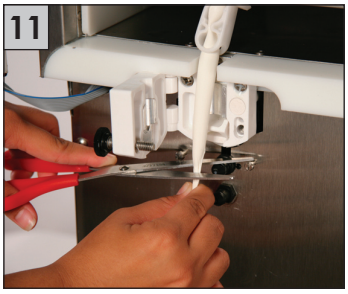


► Place the new Milk Bag (hose facing downward) into the milk drawer.
► Feed Milk Hose through the drawer opening.

10

► Re-insert the Milk Drawer into the Refrigerator.

11

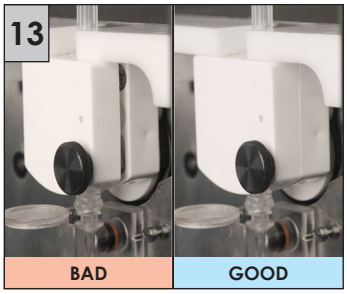


► Align scissors with the top nozzle and cut the Milk Hose while holding it taut.

12

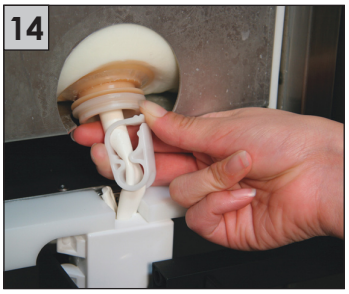
► Re-attach Milk Hose on the Foamer.
► Place the Foamer back onto the nozzles.

13



► Close pinch door.

14



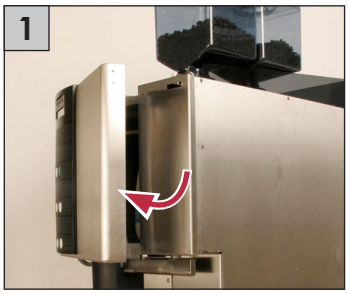
► Release the crimper.

15

► Replace Splitter by pushing up (onto the screws) 1 and droping down 2 to rest on the mounting ledge.
► Close the Refrigerator door.

CHANGING MILK GALLON

1



► Open the refrigerator door.

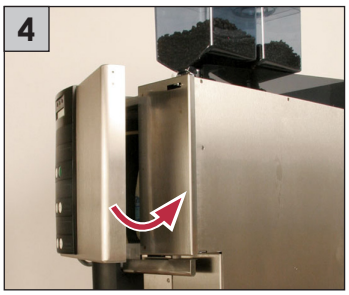
2

► Remove the cap with milk hose from the milk gallon.
► Discard the empty milk gallon.

3

► Place a **new** milk gallon inside the refrigerator.
► Place the milk hose into the new milk gallon.

4



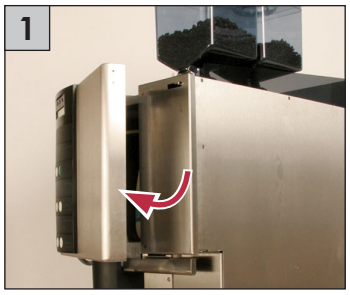
► Close the refrigerator door

5

► Press and hold the Latte or Cappuccino button for 2 seconds to prime the line.

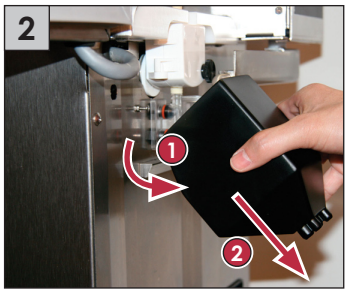
FILLING MILK CONTAINER

1



► Open the Rrefrigerator door

2

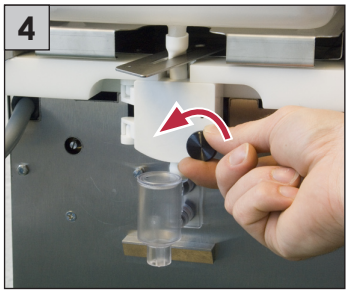


► Remove Splitter by carefully tilting up 1 and pulling down 2.
► Clean Splitter under warm, running water.

3

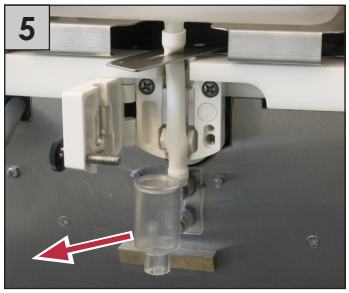
► Crimp the Milk Hose.

4



► Turn the Pinch door knob counter clockwise to open the pinch door.

5



► Pull out the Foamer.

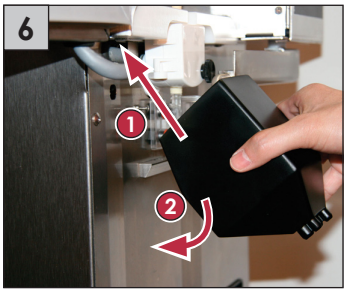
4

► Pull out the Milk Container.
► Rinse and clean the Milk Container under warm, running water.

4

► Place the Milk Container back in.
► Turn the Pinch door knob clockwise to close the pinch door.
► Uncrimp the Milk Hose.
► Fill the Milk Container with fresh Milk.

6



► Replace Splitter by pushing up (onto the screws) 1 and droping down 2 to rest on the mounting ledge.
► Close the Milk Unit door.

BUTTON OVERVIEW

SINGLE CUP SYMBOL:
Buttons with this symbol are used to make drinks one at a time.

DOUBLE CUP SYMBOL:
Buttons with this symbol are used to make drinks two at a time.

DECAF SYMBOL:
Selecting the DECAF Button before selecting espresso size will make DECAF drinks.

Depending on machine programming the buttons can be assigned in a different order then shown on the following pages (shown with Optional Button Panel).

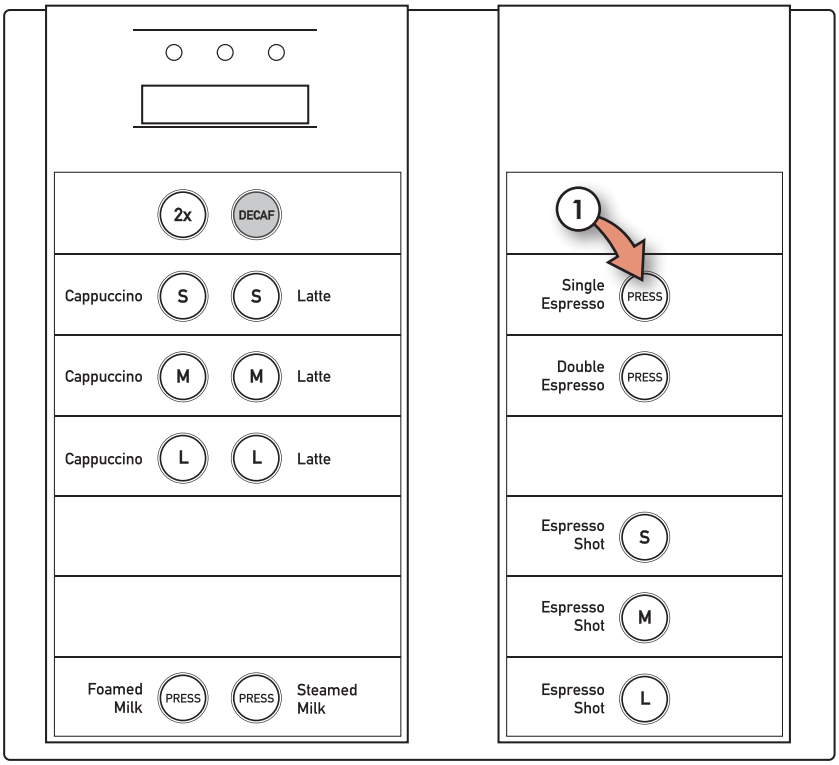
DRINK PREPARATION (SHOWN WITH OPTIONAL BUTTON PANEL)

PREPARING ESPRESSO

Example:
Prepare single Espresso
(at one time)

① Press "**Single Espresso**" Button

Attention!
Beverages are hot!
Keep hands away from the outlets!

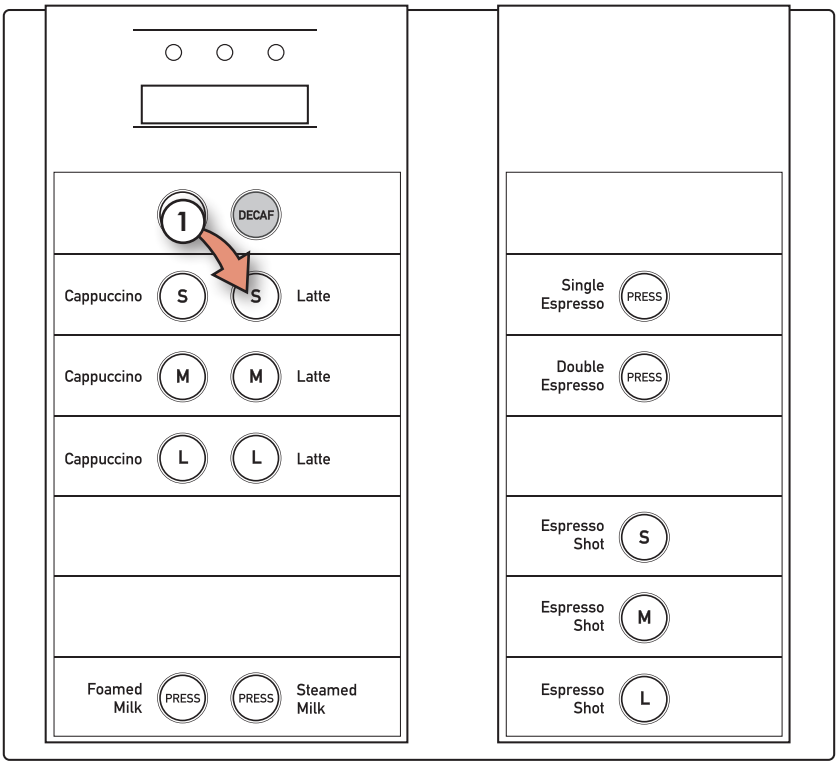


PREPARING LATTE

Example:
Prepare Small Latte
(at one time)

① Press "**Small Latte**" Button

Attention!
Beverages are hot!
Keep hands away from the outlets!

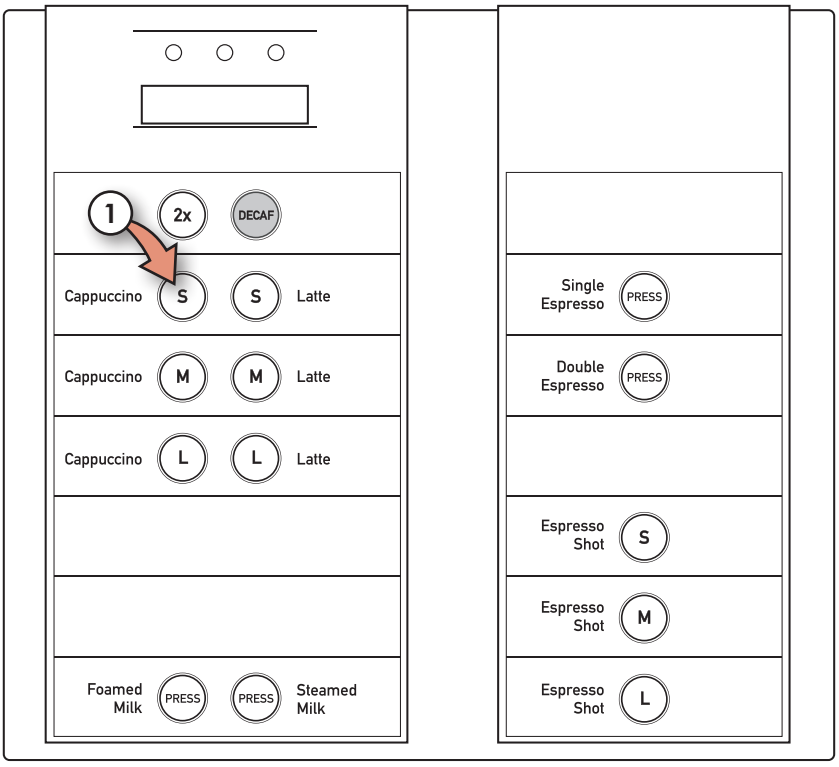


PREPARING CAPPUCCINO

Example:
Prepare Small Cappuccino
(at one time)

① Press "**Small Cappuccino**" Button

Attention!
Beverages are hot!
Keep hands away from the outlets!

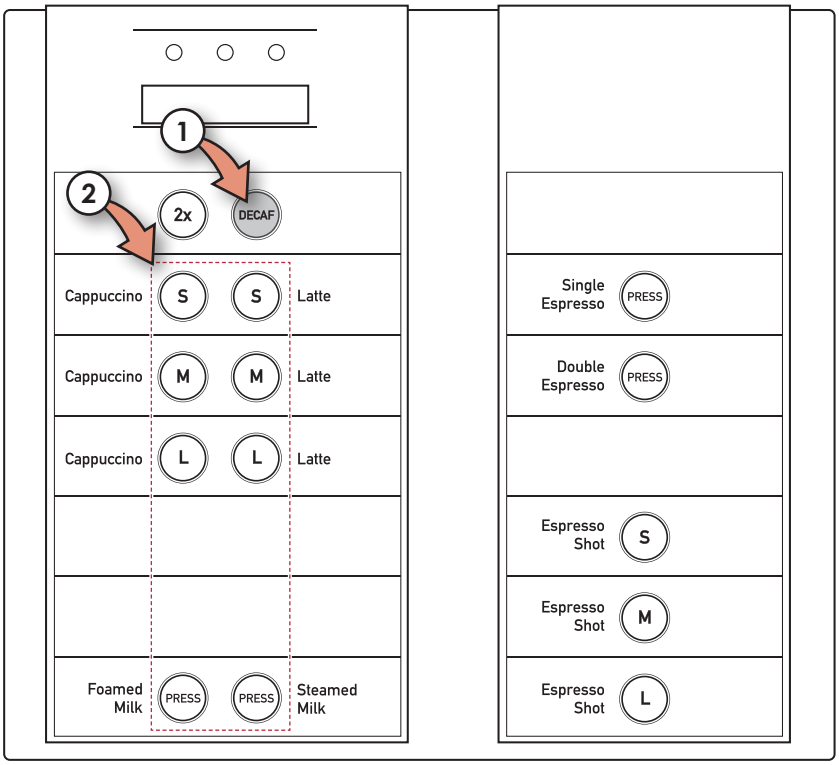


PREPARING "DECAF" PRODUCTS

To prepare DECAF (decoffeinated) coffee products proceed as follows.

1. Press the "**DECAF**" Button
2. Make your Product selection

Attention!
Beverages are hot!
Keep hands away from the outlets!

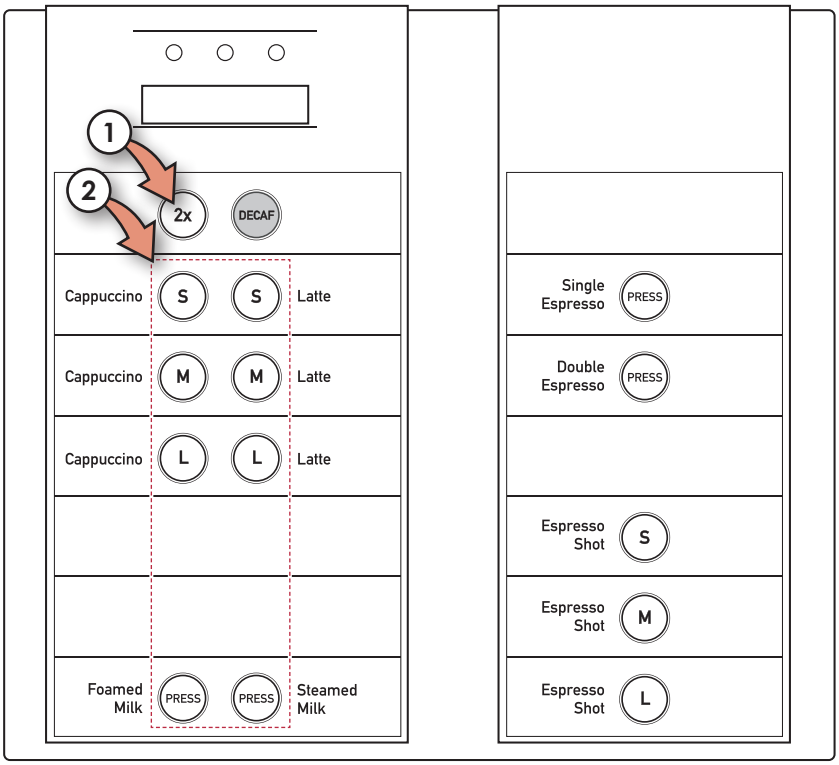


PREPARING TWO PRODUCTS AT ONE TIME

To prepare two products at one time proceed as follows:

1. Press "**2x**" Button
2. Make your Product selection

Attention!
Beverages are hot!
Keep hands away from the outlets!

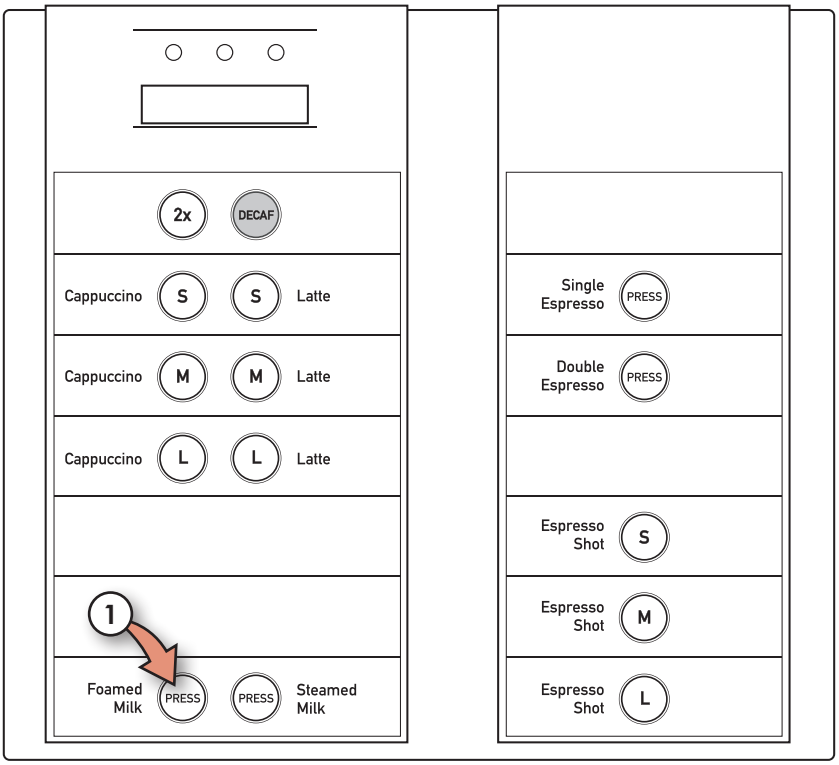


PREPARING FOAMED MILK

Example:
Prepare Foamed Milk

① Press and hold "**Foamed Milk**" Button

Attention!
Beverages are hot!
Keep hands away from the outlets!

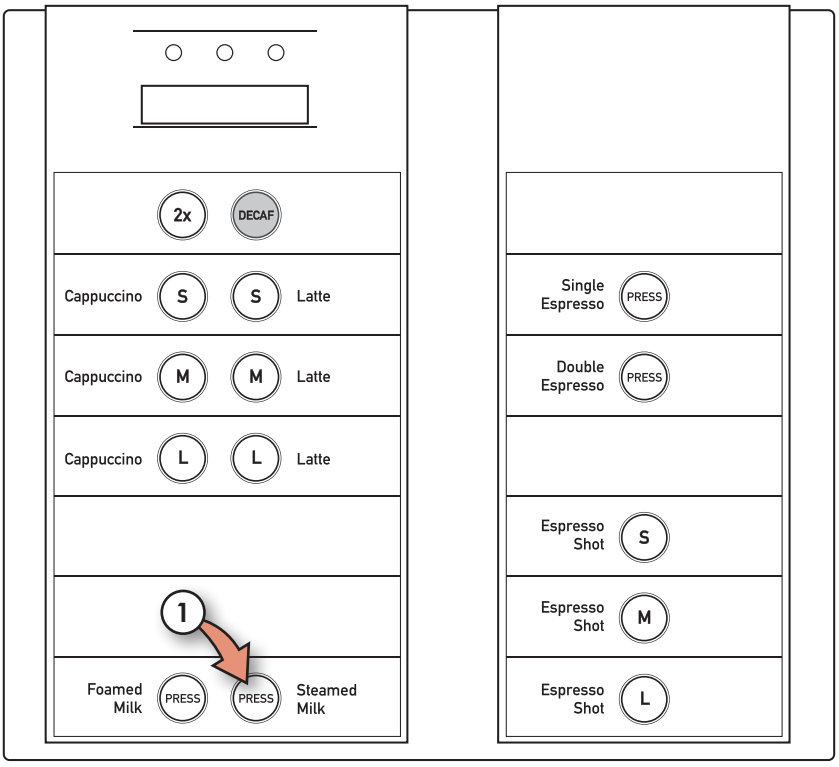


PREPARING STEAMED MILK

Example:
Prepare Steamed Milk

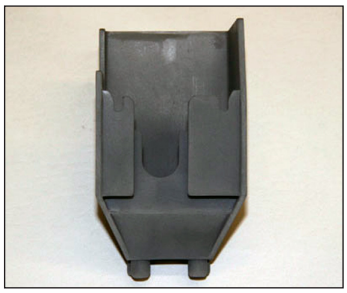
① Press and hold "**Steamed Milk**" Button

Attention!
Beverages are hot!
Keep hands away from the outlets!

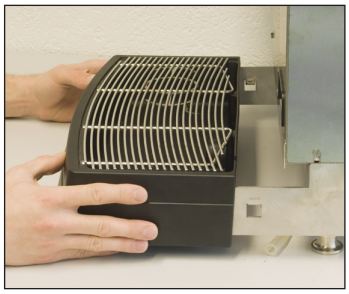


TIPS DURING OPERATION

Periodically press the button once shortly to initiate a brief flush cycle to clean and sanitize the Foamer. This is especially effective immediatly after peak dispensing hours.
Always start a rince cycle after replacing the Foamer!



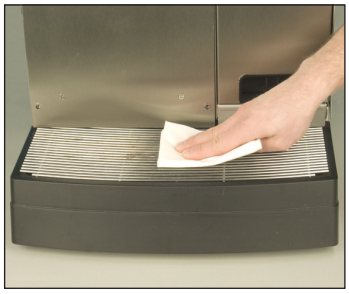
Periodically rince the Splitter under warm, running water.
This should be done at least once a day.



Machines without drain:
The Drip Tray and Grill should removed and cleaned under warm, running water once a day.
Remember, the Drip Tray is not connected to a fixed drain water connection so it can overflow if not emptied! Make sure the Drip Grill is clean and free from milk residue.

Machines with drain:
The Drip Grill should removed and cleaned under warm, running water once a day.
The Drip Tray should rinsed with water once a day.
Make sure the Drip Grill is clean and free from milk residue.

Empty the Grounds Bin regularly and clean it under warm, running water when prompted by the Display.



Periodically clean the machine exterior (don't use abrasives!) with a clean and sanitized cloth to remove residue from steamed Milk and Espresso shots.

When making two drinks at a time place two cups next to each other with the rims at the center of the Splitter.

PROGRAMMING: CHEF CARD

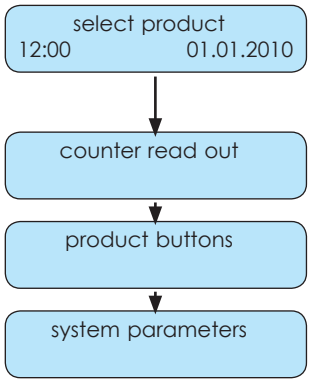
NAVIGATION IN PROGRAMMING-LEVEL

= ⊕ und = ⊖ ► Forward and backward in the menu, set parameters

► Access, confirm or continue through a menu

PT ► Product button

OVERVIEW PROGRAMMING: CHEF CARD



Menu selection:

► **Insert CHEF card**

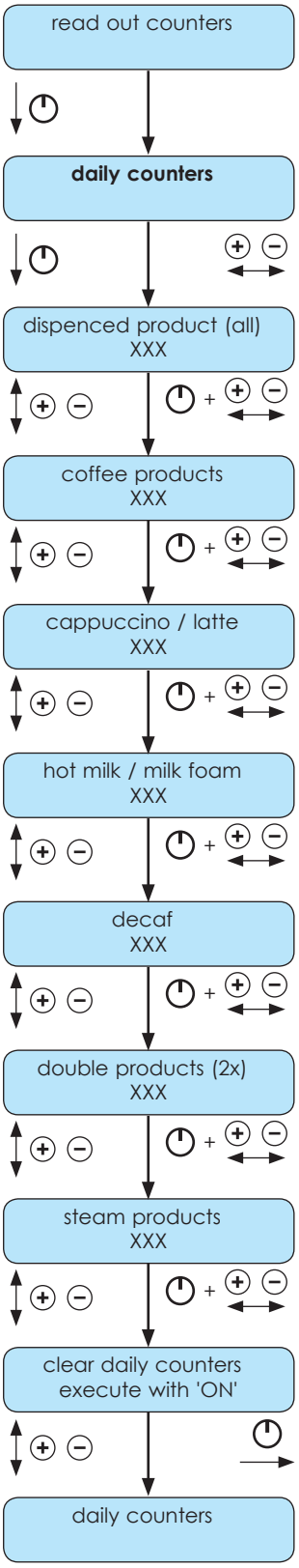
Sub menus:

► Enter with the button
► **see page 27 – 31**

► Enter with the button
► **see page 31 – 41**

► Enter with the button
► **see page 42**

READ OUT COUNTERS: DAILY COUNTERS



► To access a menu, see „**Programming overview: CHEF card**", page 27.

Range: **Daily counters** / Machine counter / Service counter / Cleaning statistics / Error satistics.
► Select counter using the ⊕ / ⊖ buttons / Show selected counter using the ⏻ button

► All product purchases are displayed.
► Use the ⏻ button and after the ⊕ / ⊖ to erase the counter

► Coffee product purchases are displayed.
► Use the ⏻ button and after the ⊕ / ⊖ to erase the counter

► Cappuccino and coffee with milk product purchases are displayed.
► Use the ⏻ button and after the ⊕ / ⊖ to erase the counter

► Hot milk and foam product purchases are displayed.
► Use the ⏻ button and after the ⊕ / ⊖ to erase the counter

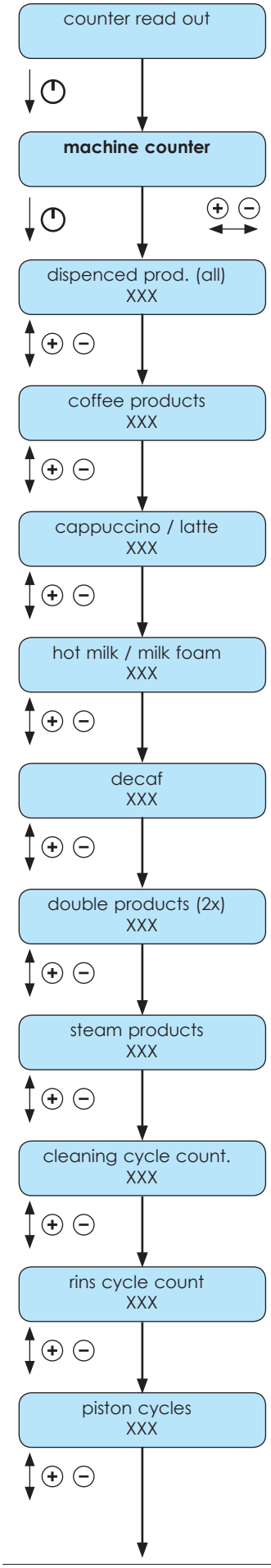
► Decaffeinated product purchases are displayed.
► Use the ⏻ button and after the ⊕ / ⊖ to erase the counter

► Double product purchases are displayed.
► Use the ⏻ button and after the ⊕ / ⊖ to erase the counter

► Steam purchases are displayed.
► Use the ⏻ button and after the ⊕ / ⊖ to erase the counter

► Use the ⊕ / ⊖ to continue without erasing the daily counter
► Use the ⏻ button to erase the daily counter

READ OUT COUNTERS: MACHINE COUNTER



► To access a menu, see „**Programming overview: CHEF card**", page 27

Range: Daily counters / **Machine counter** / Service counter / Cleaning statistics / Error satistics.
► Select counter using the ⊕ / ⊖ buttons / Show selected counter using the ⏻ button.

► All product purchases are displayed.

► Coffee product purchases are displayed.

► Cappuccino and coffee with milk product purchases are displayed

► Decaffeinated product purchases are displayed.

► Decaffeinated product purchases are displayed.

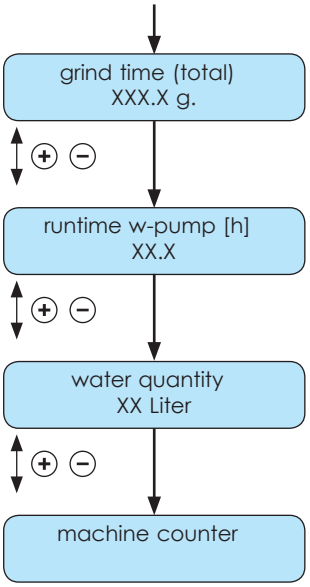
► Double product purchases are displayed.

► Steam purchases are displayed.

► The number of cleaning cycles is displayed

► The number of rins cycles is displayed

► Pressing the desired product button shows all purchases.

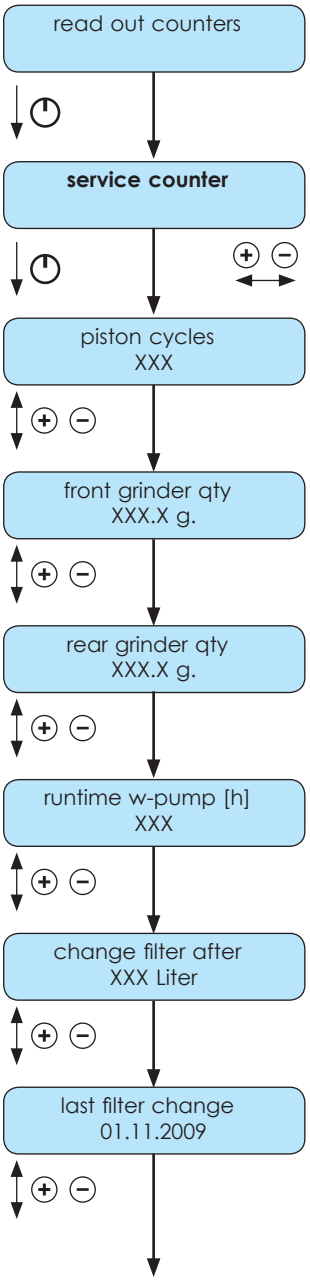


► The grind quantity (of both grinders) is displayed.

► The operating time of the water pump is displayed (in hours).

► The water volume is displayed.

READ OUT COUNTERS: SERVICE COUNTER



► To access a menu, see „**Programming overview: CHEF card**", page 27.

Range: Daily counters / Machine counter / **Service counter** / Cleaning statistics / Error satistics.
► Select counter using the ⊕ / ⊖ buttons / Show selected counter using the ⏻ button.

► Brew piston strokes are displayed.

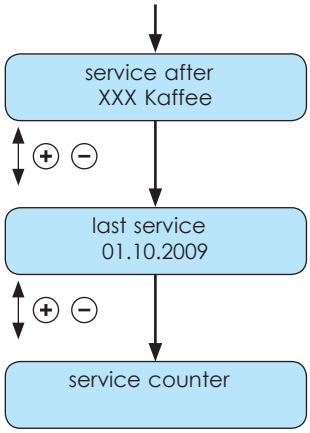
► The grind quantity of the front grinder is displayed.

► The grind quantity of the rear grinder is displayed.

► Operating time of the water pump is displayed (in hours).

► Amount of litres until the next filter exchange are displayed.

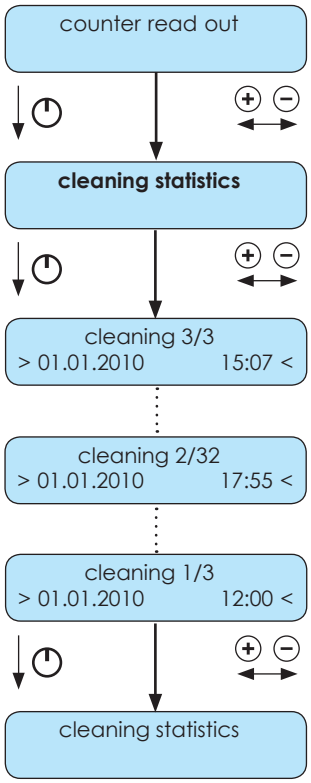
► The last filter change is displayed.



► The next service has to be done after that amount of coffees.

► The last service is displayed.

READ OUT COUNTERS: CLEANING STATISTICS



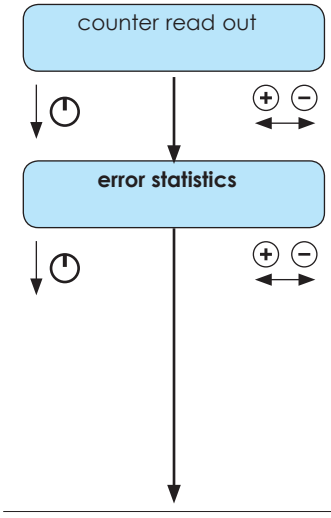
► To access a menu, see „**Programming overview: CHEF card**", page 27

Range: Daily counters / Machine counter / Service counter / **Cleaning statistics** / Error satistics.
► Select counter using the ⊕ / ⊖ buttons / Show selected counter using the ⏻ button.

All carried out cleaning cycles from the machine are displayed (including date and time / MUST and IS status of the cleaning cycles).

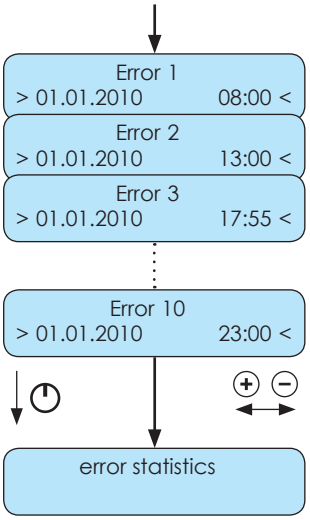
► Use the ⊕ / ⊖ buttons to show all cleaning cycles
► Use the ⏻ button to return to the menu

READ OUT COUNTERS: ERROR STATISTICS



► To access a menu, see „**Programming overview: CHEF card**", page 27

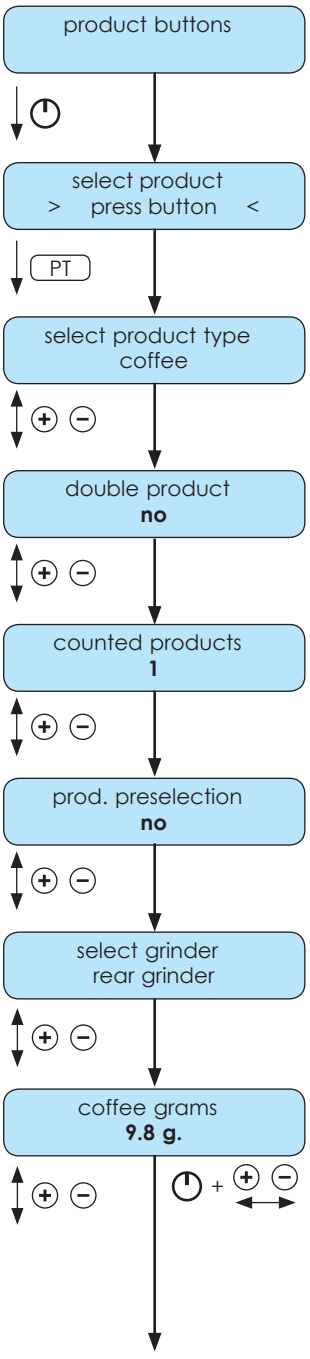
Range: Daily counters / Machine counter / Service counter / Cleaning statistics / **Error satistics**.
► Use the ⊕ / ⊖ buttons to show all errors / ► Use the ⏻ button to return to the menu



All errors registered on the machine are displayed (including date and time).

► Use the ⊕ / ⊖ buttons to show all errors
► Use the ⏻ button to return to the menu

PRODUCT BUTTONS: ALL PRODUCTS



► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Select the product for which the parameters are to be set.

► The product type can only be changed by a qualified service technician!

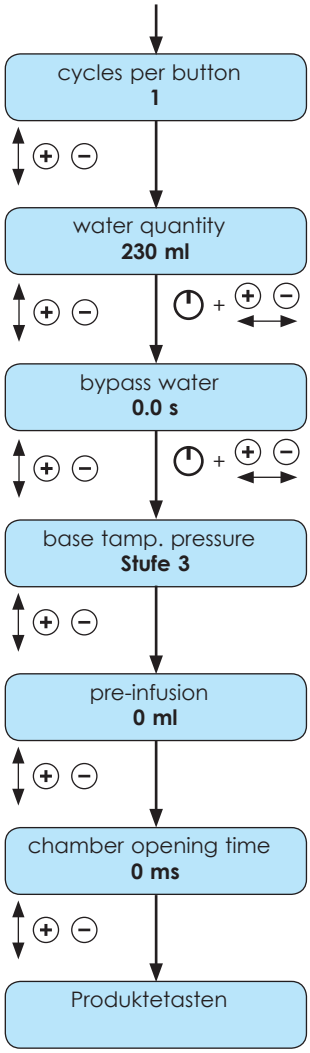
► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: Grinder rear / front + rear / Grinder front.
► Parameter can only be changed by a qualified service technician!

Range: 4.0 – 16.0 g.
► Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind)



Range: 1 – 9

► Parameter can only be changed by a qualified service technician!

Range: 10 – 600 ml

► Quantity of the coffee water.

Range: 0 – 3.0 s

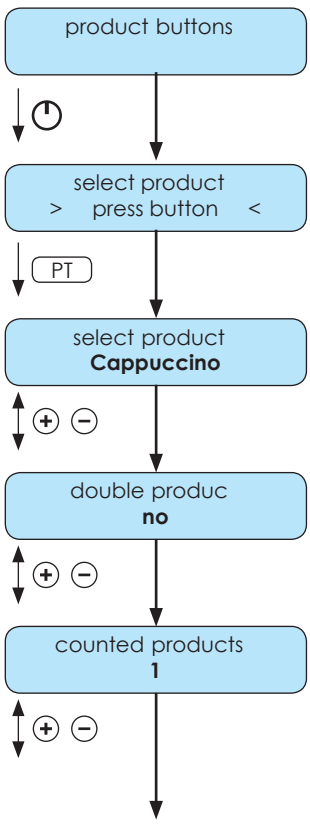
► Quantity of coffee powder for double products.

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

PRODUCT BUTTONS: CAPPUCCINO



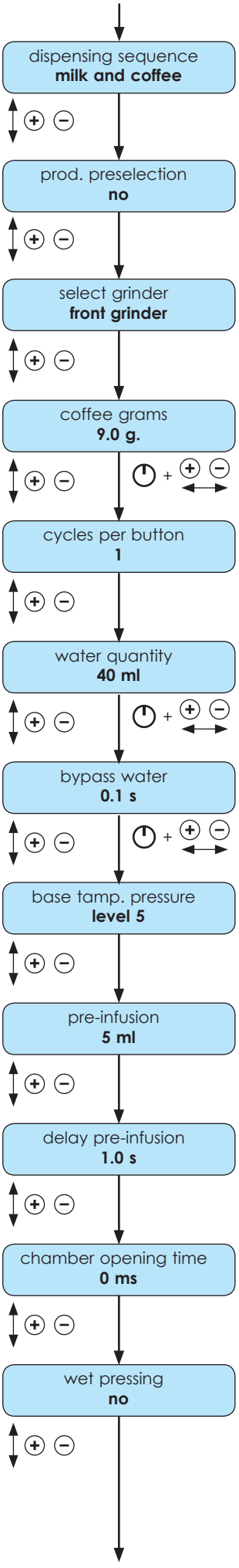
► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Select the product for which the parameters are to be set.

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!



► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: Grinder front/ front + rear / Grinder rear.

► Parameter can only be changed by a qualified service technician!

Range: 6.0 – 16.0 g.

► Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind).

Range: 1 – 9

► Parameter can only be changed by a qualified service technician!

Range: 10 – 600 ml

► Quantity of the coffee water.

Range: 0 – 3.0 s

► Duration of bypass water

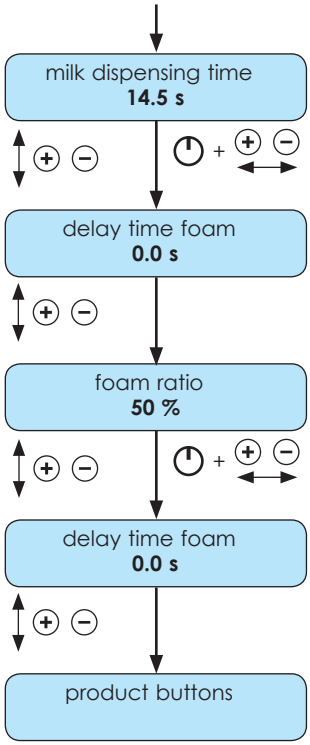
► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!



Range: 0 - 90.0 s

► Duration of the milk foam output.

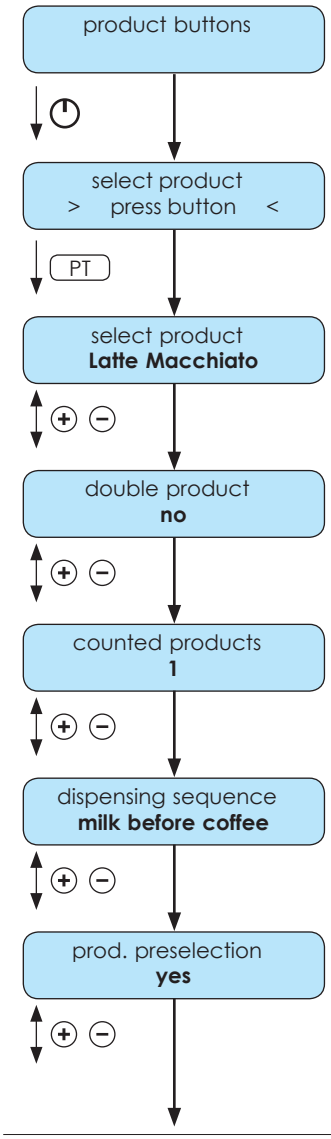
► Parameter can only be changed by a qualified service technician!

Range: 0 – 100%

► The lower the pump speed the more hot the milk will be. Recommended value 50 – 55 % (results in an output temperature of ± 70 – 72 °C, when the milk in the fridge is ± 5 °C).

► Parameter can only be changed by a qualified service technician!

PRODUCT BUTTONS: MACCHIATO



► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Select the product for which the parameters are to be set.

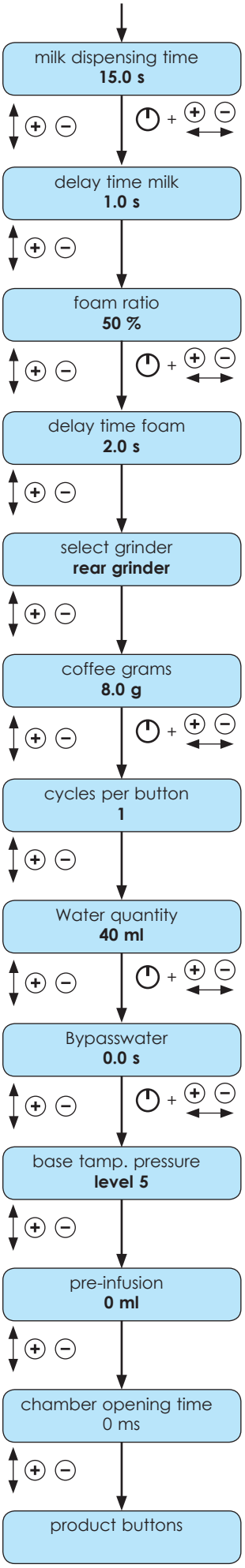
► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!



Range: 0.0 – 90.0 Sekunden

► Duration of the milk foam output.

► Parameter can only be changed by a qualified service technician!

Range: 0 – 100%

► The lower the pump speed the more hot the milk will be. Recommended value 50 – 55 % (results in an output temperature of ± 70 – 72 °C, when the milk in the fridge is ± 5 °C).

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: 6.0 – 16.0 g

► Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind)

► Parameter can only be changed by a qualified service technician!

Range: 10 – 600 ml

► Quantity of the coffee water.

Range: 0.0 – 30.0 s

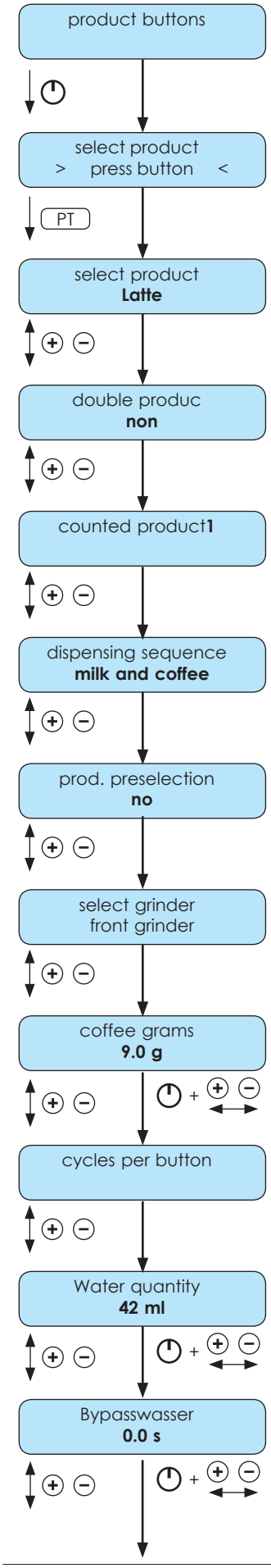
► Duration of the bypass water.

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

PRODUCT BUTTONS: LATTE



► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Select the product for which the parameters are to be set.

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: 6.0 – 16.0 g

► Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind)

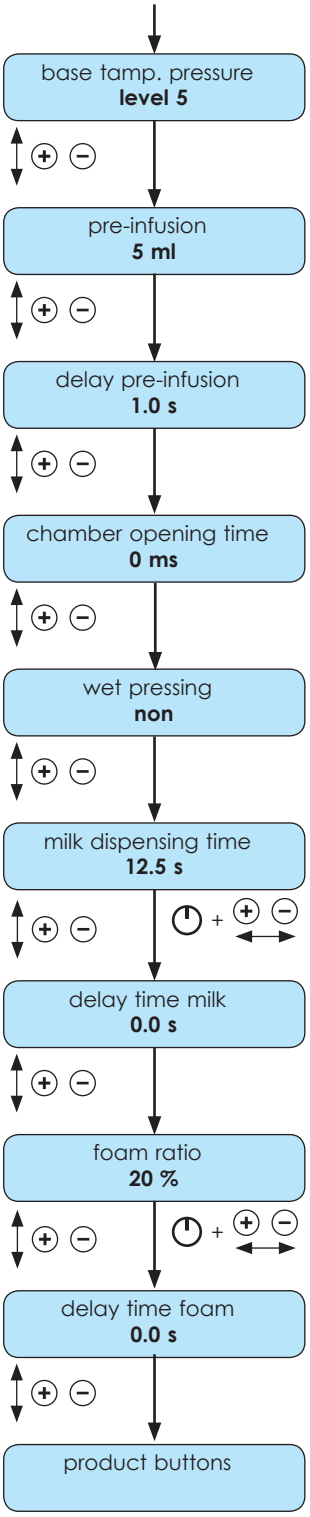
► Parameter can only be changed by a qualified service technician!

Range: 10 – 600 ml

► Quantity of the coffee water.

Range: 0.0 – 30.0 s

► Duration of the bypass water.



► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: 0.0 – 90.0 seconds.

► Duration of milk foam output.

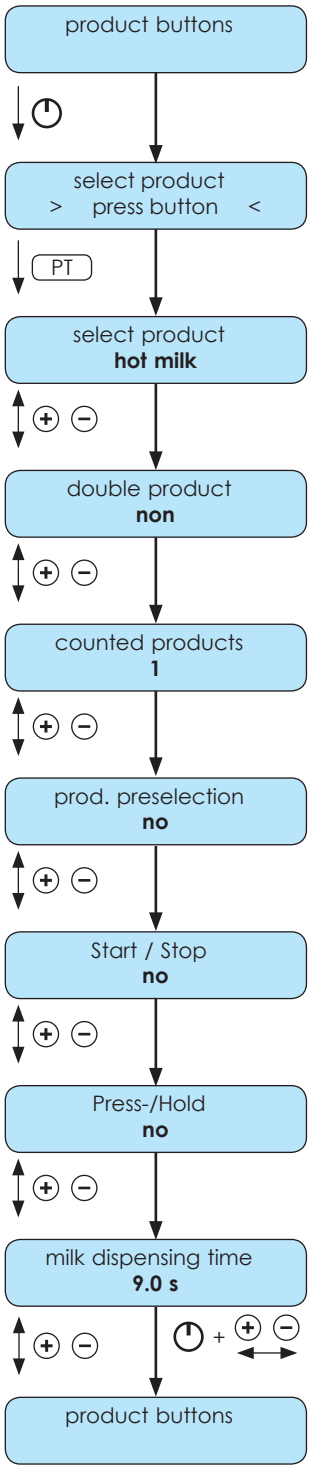
► Parameter can only be changed by a qualified service technician!

Range: 0 – 100%

► The lower the pump speed the more hot the milk will be. Recommended value 50 – 55 % (results in an output temperature of ± 70 – 72 °C, when the milk in the fridge is ± 5 °C).

► Parameter can only be changed by a qualified service technician!

PRODUCT BUTTONS: HOT MILK



► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Select the product for which the parameters are to be set.

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

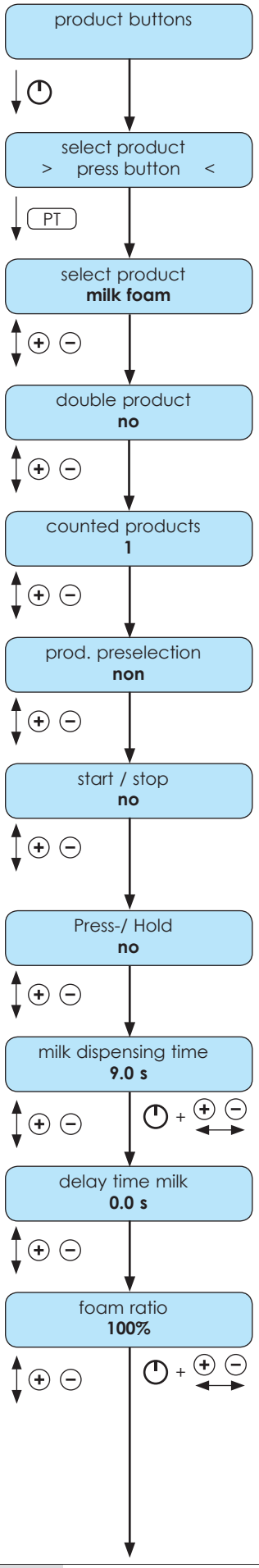
► Parameter can only be changed by a qualified service technician!
► Product output can be stopped by pressing the product button again

► Parameter can only be changed by a qualified service technician!

Ranges: 0.0 – 90.0 seconds

► Duration of milk foam output.

PRODUCT BUTTONS: MILK FOAM



► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Select the product for which the parameters are to be set.

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

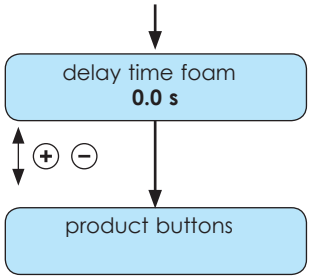
► Parameter can only be changed by a qualified service technician!
► Product output can be stopped by pressing the product button again

► Parameter can only be changed by a qualified service technician!

Range: 0.0 – 90.0 seconds.
► Duration of milk foam output.

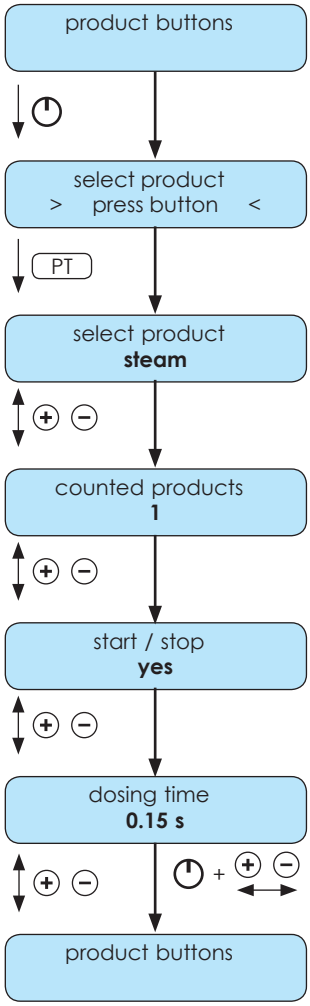
► Parameter can only be changed by a qualified service technician!

Range: 0 – 100%
► The lower the pump speed the more hot the milk will be. Recommended value 50 – 55 % (results in an output temperature of ± 70 – 72 °C, when the milk in the fridge is ± 5 °C).



► Parameter can only be changed by a qualified service technician!

PRODUCT BUTTONS: STEAM



► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Select the product for which the parameters are to be set

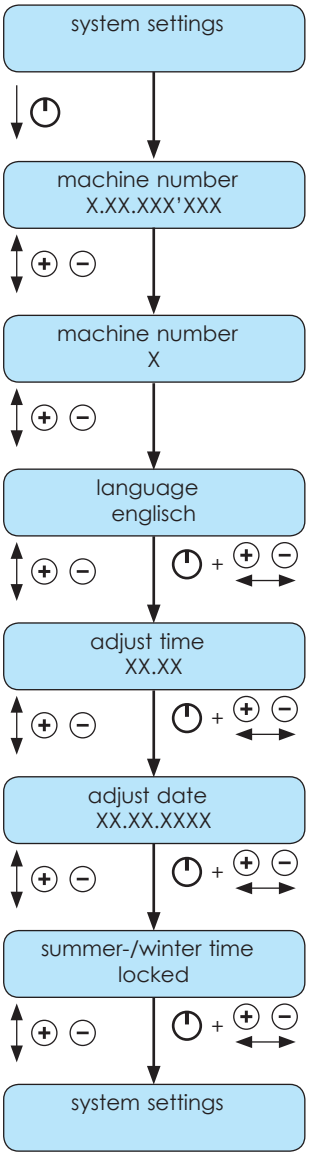
► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!
► Product output can be stopped by pressing the product button again

Ranges: 0.1 – 99.9 seconds
► Duration of the steam output

SYSTEM SETTINGS



► To access a menu, see „**Programming overview: CHEF card**", page 27.

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: German / French / Englisch

► Use the ⏻ button and after the ⊕ / ⊖ to change display language

Range: HH:MM

►Use the ⏻ button and after the ⊕ / ⊖ to adjust time

Range: TT.MM.JJJJ

► Use the ⏻ button and after the ⊕ / ⊖ to adjust date

Range: deaktiviert / Europa (EU) / Nord-Amerika

► Use the ⏻ button and after the ⊕ / ⊖ to adjust summertime-/winter time

CLEANING

For daily and weekly cleaning, always use the cleaning agents recommended by Schaerer Ltd.

Daily cleaning:
► Schaerer cleaning tablets
► "Daypure" liquid milk system cleaner

Weekly cleaning:
► "Weekpure" liquid milk system cleaner

OVERVIEW OF CLEANING INTERVALS

Daily:
Daily, at least once

Weekly:
Weekly, at least once

If necessary:
Regularly, as necessary

Optional:
Optional (depending on equipment version)

Daily	Weekly	If necessary	Optional	
X				Cleaning program
X				Cleaning of grounds container
X				Cleaning of drip tray
X				Cleaning of (outer) sheeting
X				Cleaning of brew chamber
	X	X		Cleaning of bean- / powder containers
X			O	Cleaning Refrigerator

DAILY CLEANING E6MU WITH MILK BAG

Refer to the **safety instructions** and to the chapter **cleaning** in the user manual!

Never reach into the machine or under the beverage outlets during the automatic cleaning!

The status of the cleaning and some cleaning steps are shown on the display.
Discard the milk bag only when it's empty! During stand by mode the refrigerator is still cooling!

1

- Place large pitcher (volume: ± 1 liter) under the splitter.
- Press the button for ± 4 seconds.

The display shows:

cleaning program
clean grounds bin

2

- Remove grounds bin within **6 seconds** and clean it under warm, running water.

If the grounds bin is not removed within 6 seconds, the machine will return to "**select product**" mode.

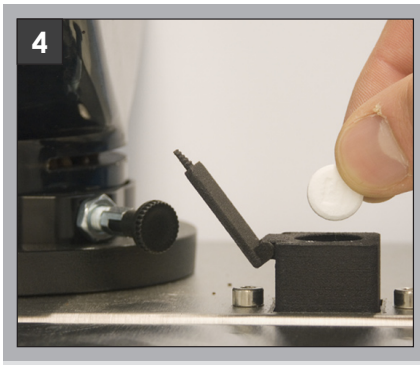
3

- Open front and espresso unit door.
- Clean brew group and brew area with the brush.
- Replace grounds bin.
- Close espresso unit door and front door.

The display shows:

cleaning program
insert tablet

4



- Drop one tablet (as shown) into the funnel.

5

- Press the button.

Attention! Hot fluid!

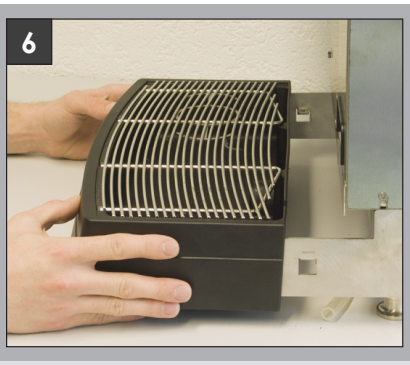
Cleaning program is running!
(duration: ± 4,5 minutes)

Wait until the display shows:

select product
12:00 01.01.2010

- After the cleaning cycle is complete, remove and empty the pitcher.

6



Machines without drain:

- Remove drip tray and grill.
- Clean parts under warm, running water.
- Replace drip tray and grill.

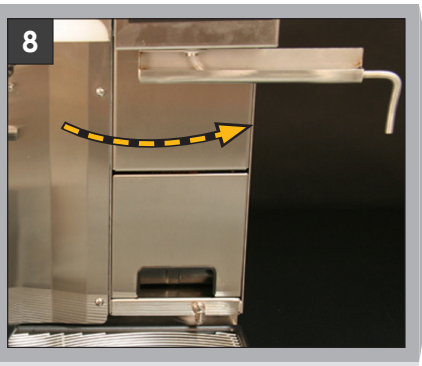
Machines with drain:

- Remove drip grill.
- Clean drip grill under warm, running water.
- Replace drip grill.

7

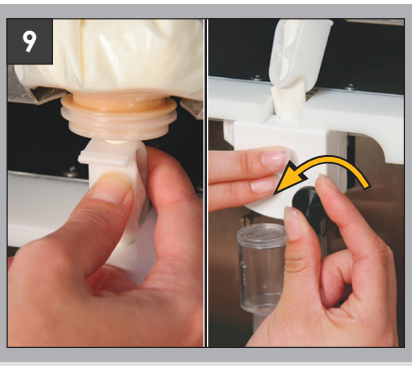
- ► Open front door.
- ► Remove splitter by carefully tilting up (1) and pulling down (2).
- ► Clean splitter under warm, running water.

8



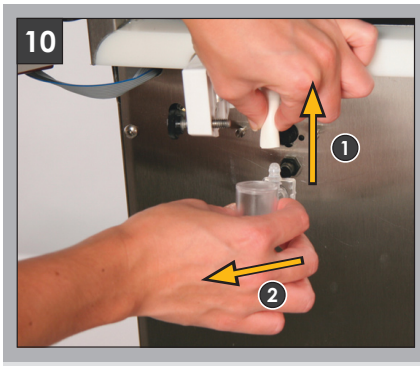
- ► Turn espresso arm to the right side.

9



- ► Crimp milk hose.
- ► Open pinch door.

10



- ► Remove milk hose (1).
- ► Pull out used foamer (2).
- ► Dispose used foamer (and milk bag if empty).

For hygienic reasons we recommend to change the foamer the following morning!

11

- ► Clean nozzles and the area arround with a damp towel.

Do not use any abrasives!

12

- ► Clean refrigerator with a damp towel.
- ► Close front door.

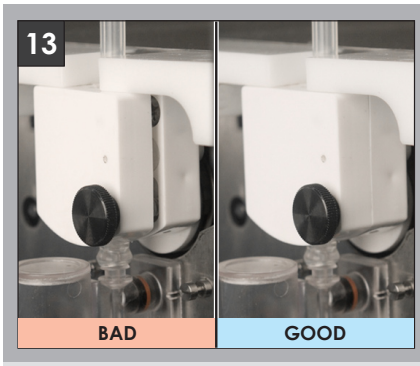
For 24-hour operators:
- ► Do not switch-OFF machine!

For regular operators:
- ► Switch-OFF machine.

- ► Clean external surfaces with a damp towel.

Do not use any abrasives!

13



For regular operators:
- ► Switch-ON machine.

- ► Open front door.
- ► Connect milk bag with hose to the **new** foamer.
- ► Place **new** foamer onto the nozzles.
- ► Close pinch door.

14

- ► Uncrimp milk hose.
- ► Turn espresso arm back.
- ► Replace splitter by pushing up (onto the screws) (1) and dropping down (2).
- ► Close front door.

15

- ► Press the button once to quickly rinse the new foamer.

Attention! Hot fluid!

DAILY CLEANING E6MU WITH MILK GALLON

Refer to the **safety instructions** and to the chapter **cleaning** in the user manual!

Never reach into the machine or under the beverage outlets during the automatic cleaning!

The status of the cleaning and some cleaning steps are shown on the display.
Discard the milk gallon only when it's empty! During stand by mode the refrigerator is still cooling!

1

- Place large pitcher (volume: ± 1 liter) under the splitter.
- Press the button for ± 4 seconds.

The display shows:

cleaning program
clean grounds bin

2

- Remove grounds bin within **6 seconds** and clean it under warm, running water.

If the grounds bin is not removed within 6 seconds, the machine will return to "**select product**" mode.

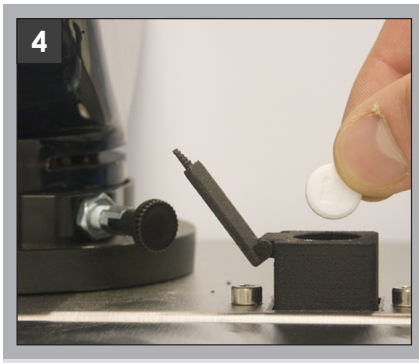
3

- Open front and espresso unit door.
- Clean brew group and brew area with the brush.
- Replace grounds bin.
- Close espresso unit door and front door.

The display shows:

cleaning program
insert tablet

4



- Drop one tablet (as shown) into the funnel.

5

- Press the button.

Attention! Hot fluid!

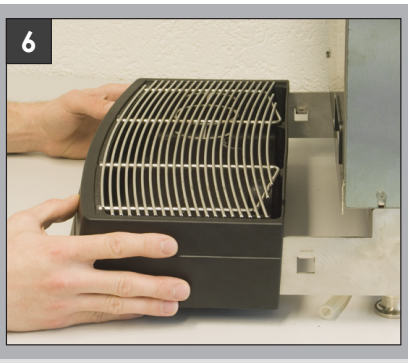
Cleaning program is running! (duration: ± 4,5 minutes)

Wait until the display shows:

select product
12:00 01.01.2010

- After the cleaning cycle is complete, remove and empty the pitcher.

6



Machines without drain:

- Remove drip tray and grill.
- Clean parts under warm, running water.
- Replace drip tray and grill.

Machines with drain:

- Remove drip grill.
- Clean drip grill under warm, running water.
- Replace drip grill.

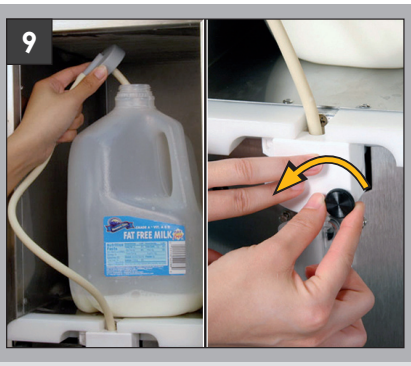
7

- Open front door.
- Remove splitter by carefully tilting up 1 and pulling down 2 .
- Clean splitter under warm, running water.

8

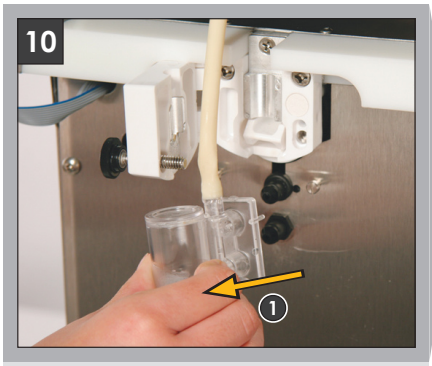
- Turn espresso arm to the right side.

9



- Remove milk hose from milk gallon.
- Open pinch door.

10



- Pull out used foamer with milk hose 1 .
- Dispose used foamer and milk hose (and milk gallon if empty).

For hygienic reasons we recommend to change the foamer and milk hose the following morning!

11

- Clean nozzles and the area arround with a damp towel.

Do not use any abrasives!

12

- Clean refrigerator with a damp towel.
- Close front door.

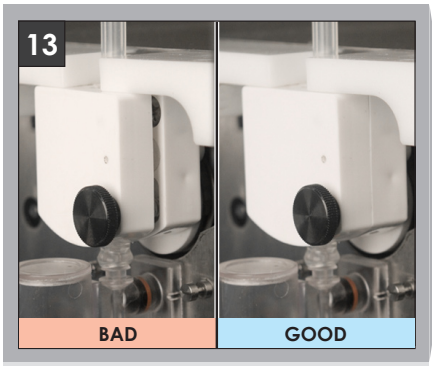
For 24-hour operators:
- Do not switch-OFF machine!

For regular operators:
- Switch-OFF machine.

- Clean external surfaces with a damp towel.

Do not use any abrasives!

13



For regular operators:
- Switch-ON machine.

- Open front door.
- Place **new** foamer with **new** milk hose onto the nozzles .
- Place milk hose into the milk gallon.
- Close pinch door.

14

- Turn espresso arm back.
- Replace splitter by pushing up (onto the screws) 1 and dropping down 2 .
- Close front door.

15

- Press the button once to quickly rinse the new foamer.

Attention! Hot fluid!

DAILY CLEANING E6MU WITH MILK CONTAINER

Refer to the **safety instructions** and to the chapter **cleaning** in the user manual!

Never reach into the machine or under the beverage outlets during the automatic cleaning!

The status of the cleaning and some cleaning steps are shown on the display.Rinse and clean the milk container if empty! During stand by mode the refrigerator is still cooling!

1

- ► Place large pitcher (volume: ± 1 liter) under the splitter.
- ► Press the button for ± 4 seconds.

The display shows:

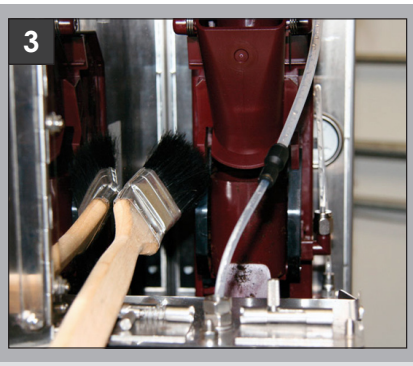
cleaning program
clean grounds bin

2

- ► Remove grounds bin within **6 seconds** and clean it under warm, running water.

If the grounds bin is not removed within **6 seconds**, the machine will return to "**select product**" mode.

3

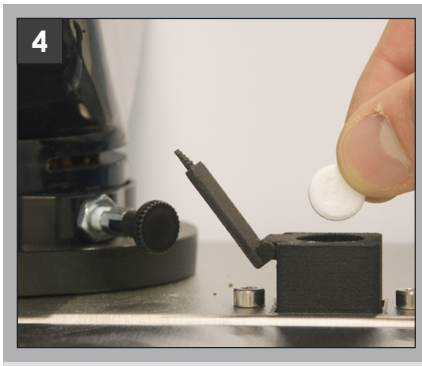


- ► Open front and espresso unit door.
- ► Clean brew group and brew area with the brush.
- ► Replace grounds bin.
- ► Close espresso unit door and front door.

The display shows:

cleaning program
insert tablet

4



- ► Drop one tablet (as shown) into the funnel.

5

- ► Press the button.

Attention! Hot fluid!

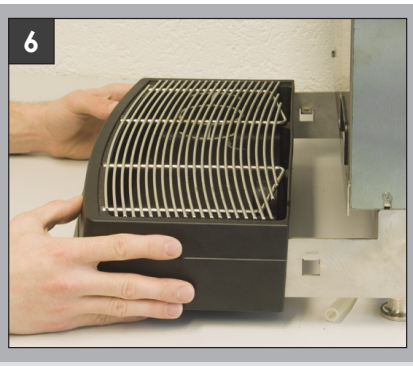
Cleaning program is running! (duration: ± 4,5 minutes)

Wait until the display shows:

select product
12:00 01.01.2010

- ► After the cleaning cycle is complete, remove and empty the pitcher.

6



Machines without drain:

- ► Remove drip tray and grill.
- ► Clean parts under warm, running water.
- ► Replace drip tray and grill.

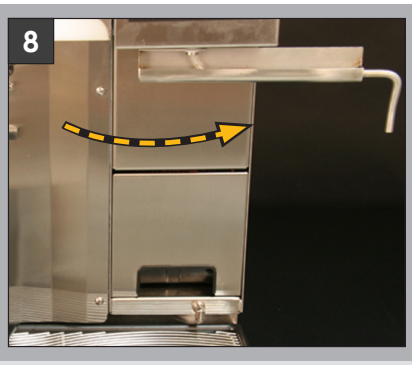
Machines with drain:

- ► Remove drip grill.
- ► Clean drip grill under warm, running water.
- ► Replace drip grill.

7

- Open front door.
- Remove splitter by carefully tilting up (1) and pulling down (2).
- Clean splitter under warm, running water.

8



- Turn espresso arm to the right side.

9

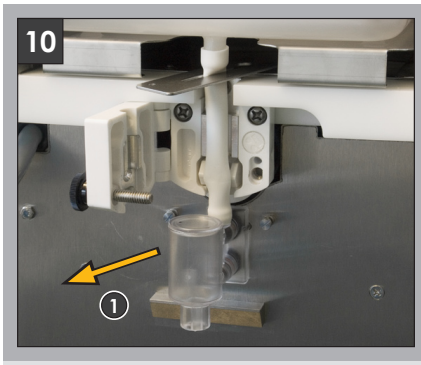
- Crimp milk hose.

If milk container empty:
- Pull off milk hose from container.

If milk container not empty:
- Leave milk hose on container.

- Open pinch door.

10



- Pull out used foamer with milk hose (1).
- Dispose used foamer and milk hose (and rinse and clean the milk container if empty).

For hygienic reasons we recommend to change the foamer and milk hose the following morning!

11

- Clean nozzles and the area arround with a damp towel.

Do not use any abrasives!

12

- Clean refrigerator with a damp towel.
- Close front door.

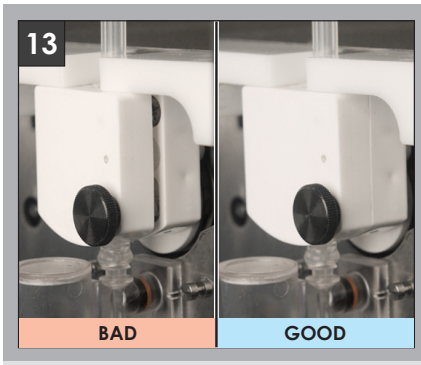
For 24-hour operators:
- Do not switch-OFF machine!

For regular operators:
- Switch-OFF machine.

- Clean external surfaces with a damp towel.

Do not use any abrasives!

13



For regular operators:
- Switch-ON machine.

- Open front door.
- Place **new** foamer with **new** milk hose onto the nozzles.
- Place milk hose into the milk gallon.
- Close pinch door.

14

- Turn espresso arm back.
- Replace splitter by pushing up (onto the screws) (1) and dropping down (2).
- Close front door.

15

- Press the button once to quickly rinse the new foamer.

Attention! Hot fluid!

WEEKLY CLEANING

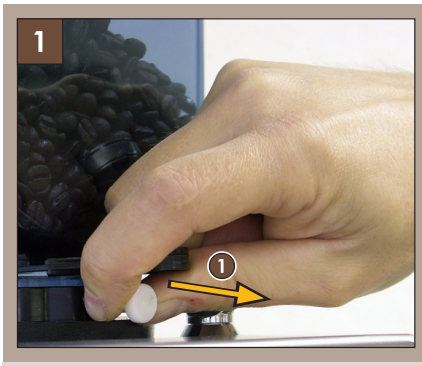
Carefully read the information given in the user manual as it contains important information regarding safety, hygiene, use and maintenance of the machine.

Never reach into the machine or under the beverage outlets during the automatic cleaning! Turn off power on machine before proceeding with brewer cleaning!

Execute the brewer & bean hopper cleaning in minimum once per week! The weekly cleaning is complementary to the daily cleaning and does not replace it!

Brewer cleaning:
(Recommended by M. Schaerer Ltd.)

1



- ► Push bean slide inwards.
- ► Pull locking pin 1 and remove the bean hopper(s).

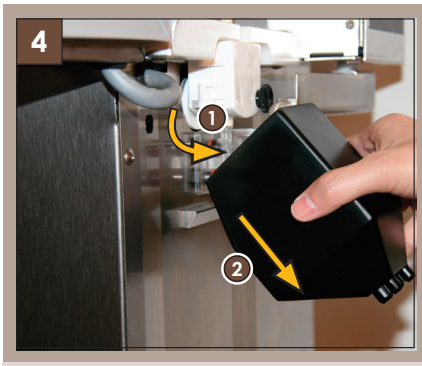
2

- ► Empty the bean hopper(s).
- ► Clean the bean hopper(s) under warm, running water.
- ► Dry the bean hopper(s) completely.
- ► Replace the bean hopper(s).

3

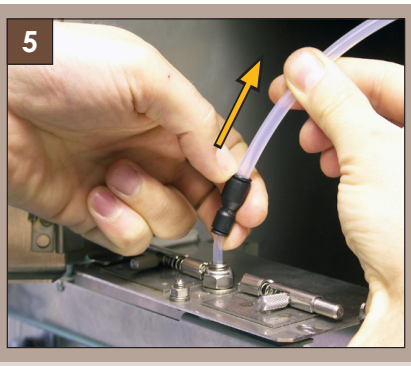
- ► Remove grounds bin.

4



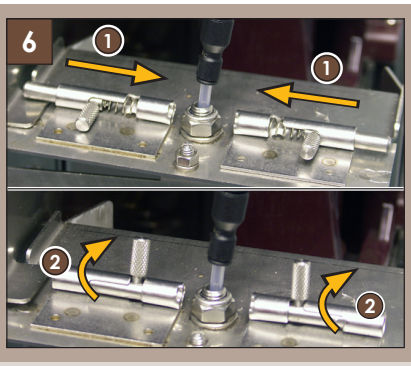
- ► Open front door.
- ► Remove splitter by carefully tilting up 1 and pulling down 2.

5



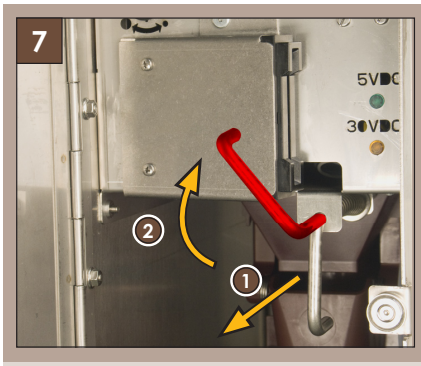
- ► Turn espresso arm to the right side.
- ► Open espresso unit door.
- ► Disconnect the espresso hose.

6



- ► Hold the brew group.
- ► Squeeze the two brackets inwards 1 and turn them upwards 2 into locking position to release the brewer.

7

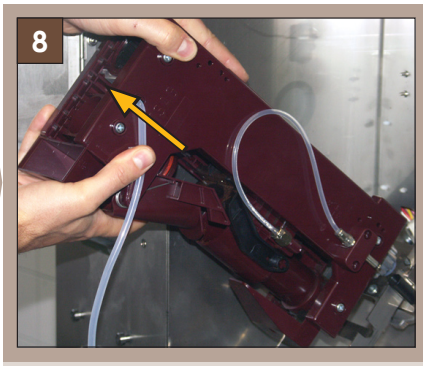


► Pull out and hold the lever 1.

Attention! Risk of crushing!

► Move the lever clockwise 2 (as shown in picture) and slowly place it onto the cover.
► Move the brew group downwards.

8



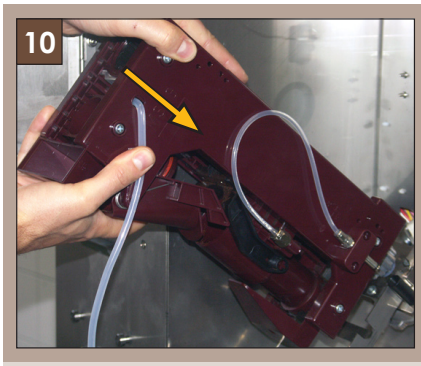
► Pull out the brewer.

9

► Clean the brewer thoroughly from both sides under warm, running water.
► Remove residues with a damp tissue.

STOP **Never use a dish washer to clean the Brewer!**

10

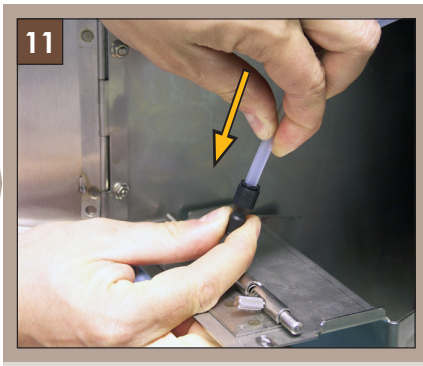


► Place the completely dry brewer back into the machine.

The brewer must be completely dry before re-installing!

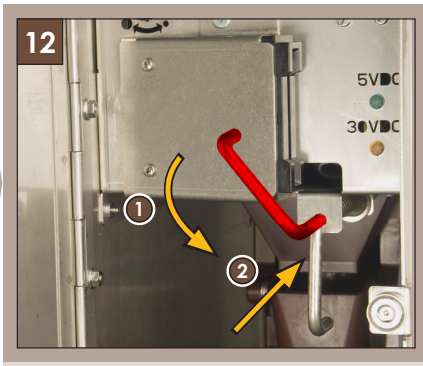
► Move the brew group back into the home position.

11



► Lock the brew group by closing the two brackets.
► Re-connect the espresso hose.

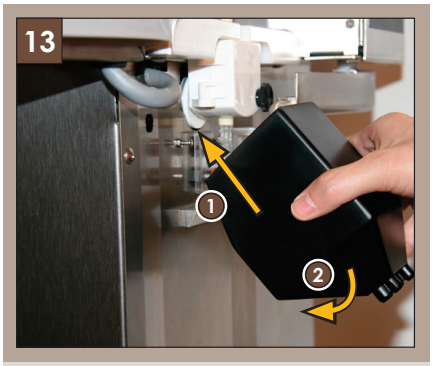
12



Attention! Risk of Crushing!

► Turn the lever counter clockwise 1 and move the lever back 2 to lock the brew group.
► Replace grounds bin.
► Turn espresso arm back.
► Close espresso unit door.

13



► Replace splitter by pushing up (onto the screws) 1 and dropping down 2.
► Close front door.

TROUBLESHOOTING

E6MU DISPLAY & ERROR MESSAGES

Message	Cause	What to do
	A dark Display with no visible text means there is no power to the machine.	Unplug the machine and plug it back in. If Display remains dark, ► call for service.
<< Stand by >>	There is power going to the machine but it is in an "OFF" state. The Product Buttons will be locked.	To turn on machine, press the "ON/OFF" button.
cleaning	This message appears while the cleaning program is running. During the cleaning cycle, all Product Buttons are locked. The machine can be used again when "Ready" appears on the Display.	If the message persists for more than eight (8) minutes, ► call for service.
container	The Grounds Bin is not making contact with a designated switch inside the machine. The Bin is either not in the machine or not placed all the way into the correct position.	Remove the Bin and slide it all the way in again. If the message persists, ►call for service.
container full	The Grounds Bin is full. The Product Buttons will not work until the Bin is removed, emptied, and placed back in the machine.	If the message persists after emptying and replacing the Bin, ► call for service.
door open	The Front Door is open. The Product Buttons will not work until the Door is closed.	Close the Front Door securely. If the message persists, ► call for service.
grinder block G1	An object is blocking the Bean flow into the Grinder of the Front Bean Hopper.	Switch the machine off and on once, then press the Product Button again. If the message persists, disconnect the machine from its power supply and vacuum out the remaining Beans from the Front Bean Hopper. Visually check the Grinder for obstructions. **DO NOT PLACE HANDS OR FINGERS INTO THE GRINDER**! If the problem persists, ► call for service.
grinder block G2	An object is blocking the Bean flow into the Grinder of the Rear Bean Hopper.	Switch the machine off and on once, then press the Product Button again. If the message persists, disconnect the machine from its power supply and vacuum out the remaining Beans from the Rear Bean Hopper. Visually check the Grinder for obstructions. **DO NOT PLACE HANDS OR FINGERS INTO THE GRINDER!** If the problem persists, ► call for service.
heating	When the machine is switched on after it has been in "Stand by" mode for a while, it takes a few minutes for the machine to heat up. Products can be made after approximately five (5) minutes.	If the message persists for longer than five (5) minutes, ► call for service.
man. cleaning	After you remove the Grounds Bin during the cleaning program, the machine reminds you to use the Cleaning Brush to remove any excess Coffee Grounds from the machine.	-
motor control	The machine is registering a disruption in the control function of the Brew Group Motor.	Switch the machine off and back on again. Press any Espresso Product Button. If the message disappears, it was temporary (i.e. voltage drop). If the message persists, ► call for service.
front grinder empty G1	The Front Bean Hopper (for regular Beans) is empty.	Fill the Hopper with regular Beans and press the Product Button again to continue the grind cycle. It may also mean that the Bean flow into the Grinder is blocked by an object. If the Hopper is full, stir the Beans with the back of the Cleaning Brush, then press the Product Button again, if necessary two or three times. If the message persists, ► call for service. **DO NOT PLACE HANDS OR FINGERS INTO THE GRINDER!**

Message	Cause	What to do
rear grinder empty G2	The Rear Bean Hopper (for DECAF Beans) is empty.	Fill the Hopper with DECAF Beans and press the Product Button again to continue the grind cycle. It may also mean that the Bean flow into the Grinder is blocked by an object. If the Hopper is full, stir the Beans with the back of the Cleaning Brush, then press the Product Button again, if necessary two or three times. If the message persists, ► call for service. **DO NOT PLACE HANDS OR FINGERS INTO THE GRINDER!**
NTC water	The machine is registering a failure in the Temperature Probe of the Hot Water Boiler.	Turn the machine off and back on again. If the message persists, call for service.
remove cont.	When you first press the CLEANING Button to initiate the cleaning cycle, the Display Screen prompts you to remove the Grounds Bin.	This must be done within six (6) seconds.
tablet	During the cleaning program, after you use the Brush and slide the Grounds Bin back in place, the machine will prompt you to now insert the Schaerer Cleaning Tablet in the Funnel.	-
timeout	The machine is registering a disruption in the control function of the Brew Group because it can not detect the final position of the Brewer.	Switch the machine off and back on again. Press any Espresso Product Button. If the message persists, ► call for service.
change foamer	It is time to replace the Foamer.	Change the Foamer and Milk Hose according to instructions found on page 42 - 50.
flushing 1	The machine is running a brief flush cycle to clean and sanitize the Foamer. The number to the right describes which Foamer is being cleaned at that point in time.	-
high temp	The Temperature of the Steam Boiler has exceeded the set point.	If the message does not go away after 5 minutes call for service.
lower temp	The Temperature of the Steam Boiler has not reached its set point.	If the message does not go away after 5 minutes call for service.
lower water	The water level in the Steam Boiler is not high enough or the Level Probe cannot indicate the water is there.	Call for service.
press flush now	Brief flush cycle to clean and sanitize the Foamer.	Press the **CLEANING** Button to start the cycle according to instructions found on page 37 - 44.

HELP DESK PROCEDURE (USA ONLY)

IF YOU NEED HELP WITH THE E6Mu MACHINE CALL 888-989-3004

HOURS OF BUSINESS:

Normal Hours:
During normal business hours, a Schaerer representative will answer your call directly.
In case all lines are busy, please leave a message on our voice mail system according to the instructions that you hear on the voice mail.

Monday through Friday:	8:00AM to 8:00PM EST
Weekends:	8:00AM to 6:30PM EST

Messages received during business hours will be returned in the order they were received.

Paging Hours:
Outside of normal hours, you can use our voice mail system to page an on-duty technician for emergencies. Our voice mail paging system is active during the following hours:

Monday through Friday:	8:00PM to 11:59PM EST
Weekends:	6:30PM to 11:59PM EST

Messages received during paging business hours will be returned within ½ hour.
Please do not use the voice mail paging system for general questions or other non-emergency requests!

** Messages received outside normal and paging hours will be returned the next day.*

HOW TO CONTACT US (USA ONLY)

CALL OUR TOLL FREE NUMBER AT 888-989-3004

- ► Press "1" for a list of departments.
- ► Press "1" to get service on your espresso machine.
- ► During normal business hours, a Schaerer representative will answer your call directly.
- ► Should you reach voice mail, please leave a message containing the following information:
  1. The store number.
  2. Your phone number, including the local area code.
  3. Your name.
  4. The store address.
  5. A brief description of the problem.
  6. The machine's serial number.
- ► *Leaving a message in the Service Dispatch box will page the on-duty technician (during paging hours).*

Please do not use this procedure for general questions or other non-emergency requests!

ONSITE RESPONSE TIMES:
If a service request comes in before 12:00NOON EST, all attempts possible will be made for same day service.
If a service request comes in after 12:00NOON EST, same day service will be attempted, otherwise, service will be scheduled for the next day.

INFORMATION AND SUPPORT (ALL OTHER COUNTRIES)

Please contact your local service partner (refer to www.schaerer.com ► Worldwide partners).

APPENDIX

EC DECLARATION OF CONFORMITY

Manufacturer's address

Manufacturer	Documentation responsible
Schaerer Ltd. P.O. Box Allmendweg 8 CH-4528 Zuchwil T +41 (0)32 681 62 00 F +41 (0)32 681 6404 info@schaerer.com www.schaerer.com	Schaerer Ltd. Hans-Ulrich Hostettler P.O. Box Allmendweg 8 CH-4528 Zuchwil

Applied Standards

The following harmonised standards have been applied:

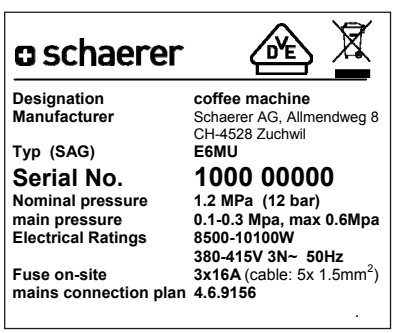
Machinery Directive 2006/42/EC	EMC Directive 2004/108/EC
60335-1: 2002	61000-6-3:2007-01:
60335-1/FprAF:2009-06	61000-3-2:2006-04
60335-1 /A1:2004	61000-3-2/A1:2009-07
60335-1 /A2:2006	61000-3-2/A2:2009-07
60335-1 /A11:2004	61000-6-2:2005-08
60335-1 /A12:2006	61000-4-2:2009-03
60335-1 /A13:2008	61000-4-3:2006-05
60335-2-75:2004	61000-4-3/A1:2008-02
60335-2-75 /A1:2005	61000-4-4:2004-12
60335-2-75 /A11:2006	61000-4-5:2006-11
60335-2-75 /A2:2008	61000-4-6:2009-03
60335-2-75/FprAC:2009-06	61000-4-11:2004-08
	61000-4-13:2002-06
	61000-4-13/A1:2009-08
	60335-1:2002/A1:2004 Paragraph 19.11.4 (EMV safety)
	55022:2006-09
	55022/A1:2007-10

The stated manufacturer declares herewith that this machine complies with all relevant stipulations of the specified EU directives. In case of any modifications of the units that have not been approved by Schaerer, this declaration is rendered invalid. A quality management system certified by Bureau Veritas, in accordance with SN EN ISO 9001: 2008, has been used to ensure the proper adherence to the requirements.

SERIAL PLATE

Machine-specific data are listed on the serial plate. This serial plate is affixed to the inside of the machine and is visible when the grounds container and the cover above are removed.

For warranty purposes, and in case of failure, please copy the data in the field on this page:


schaerer

Designation	**coffee machine**
Manufacturer	Schaerer AG, Allmendweg 8 CH-4528 Zuchwil
Typ (SAG)	**E6MU**
Serial No.	**1000 00000**
Nominal pressure	**1.2 MPa (12 bar)**
main pressure	**0.1-0.3 Mpa, max 0.6Mpa**
Electrical Ratings	**8500-10100W** **380-415V 3N~ 50Hz**
Fuse on-site	**3x16A** (cable: 5x 1.5mm^2)
mains connection plan	**4.6.9156**

Installation No: _____

Type: **E6MU** _____

Serial No: _____

Nominal pressure: _____

Electrical ratings:

_____ **V** _____ **NAC** _____ **Hz** _____ **W**

Fuse: _____ **A**

CLEANING PRODUCTS

CLEANING TABLET SCHAERER (ART.-NO.: 065221)

Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:

For cleaning the coffee maker's coffee system on a daily basis.

Shape and odor:

See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Use:

- ► Keep the cleaning tablet out of the reach of children and unauthorized persons.
- ► Do not swallow!
- ► Never mix the cleaning tablet with other chemicals (cleaning products)!
- ► Do not eat or drink while handling cleaning tablets.
- ► Wash your hands and face immediately before breaks and after handling cleaning tablets.
- ► Never mix the cleaning tablet with liquid or powdery cleaning products or with acids!

Emergency information:

Contact the sales company or a distributor-authorised customer service company for the phone number of emergency information (Toxicological Information Centre) in your country.

If your country does not have such an institution, call the following Swiss telephone number for information in emergency cases:

Swiss toxicological information center	
International calls:	+41 44 251 51 51
Call from Switzerland	145
Internet (DE/EN/FR)	www.toxi.ch

First aid:

See information on the packaging or the safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician to know:

If possible, show the information on the packaging or the safety data sheet ("HEALTH & SAFETY DATA SHEET") to the treating physician.

How to store cleaning tablets:

- ► Keep the cleaning tablet out of the reach of children and unauthorized persons.
- ► Protect cleaning products from heat, light and moisture.
- ► Store cleaning products separately from acids.
- ► Store them only in their original packaging.
- ► Do not store them together with food, beverages or tobacco.
- ► All local and legally applicable regulations on storing chemicals (cleaning products) must be observed.

TECHNICAL DATA FOR COFFEE MACHINE

We reserve the right to make technical changes!

* *Special equipment, see Serial plate; specified values refer to standard equipment.*

Power rating *	**Steam Bolier (Mu)**	**Hot Water Boiler (E6)**
	2 x 3000 W	3000 W
Volumes	**Steam Bolier (Mu)**	**Hot Water Boiler (E6)**
	1 litre	0.8 litre
Operating temperature	**Steam Bolier (Mu)**	**Hot Water Boiler (E6)**
Admissible operating temperature (T max): Minimum operating temperature (T min): Operating temperature (adjustable):	192 °C 10 °C 152 °C	192 °C 10 °C 95 °C
Operating over pressure	**Steam Bolier (Mu)**	**Hot Water Boiler (E6)**
Operating over pressure: Admissible operating over pressure (p max): Test over pressure:	4 bar 12 bar 24 bar	2.5 bar 12 bar 24 bar
Mains connection *	**Europe:** 3N AC | 50/60 Hz | 400 V **USA:** 2N AC | 60 Hz | 208 V	
Bean containers	± 1000 g. each	
Outside dimensions: Width: Height: Depth:	 404 mm (with drip tray) 1019 mm (with bean containers and feet) 707 mm	
Empty weight	± 40-50 kg	

CONDITIONS FOR USE AND INSTALLATION

Preparatory structural work must be commissioned by the machine supplier. It must be carried out by licensed installers observing all general as well as locally applicable regulations.
Schaerer Ltd. customer service may only make the connections that have already been prepared. It is neither authorized to carry out structural installation, nor is it responsible for its implementation!

Mains voltage tolerance	**Europe:** 400 V + 10 % - 10 %, mains outage < 50 ms no interruption of function **USA:** 208 V + 10 % - 10 %, mains outage < 50 ms no interruption of function
Protection	IP 50
Water supply	3/8 inch flexihose connector with mains tap and filter on customer supply side, water temperature max. 35 °C (95 °F). min. 1 bar flow pressure, max. 3 bar flow pressure.
Water quality	The water must be **free of contaminants** and the chlorine content may not exceed **100 mg/l**. Do not use RO water (Reverse Osmosis) or any other type of **aggressive** water. The carbonate hardness may not exceed **5 – 7°dH** (German hardness) or **8 – 12°fH** (French hardness) and the total hardness must be always higher than the carbonate hardness. The minimal carbonate hardness is **4°dH** or **7°fH**. The pH value must be between **6.5** and **7**.
Water drainage line (optional)	Flexihose to DN 19, min. gradient 57 cm/m (0,057 inch / inch)
Ambient temperature	+ 10 °C up to max. + 35 °C (in event of frost, drain the water system)
Maximum humidity	80 % relative humidity without condensation, no water spray, do not use unit outdoors!
Setup distances	The coffee maker should be set up according to the following requirements: ► The required supply terminals must be within one meter of the installation location according to the structural installation plans. ► Observe the technical data. ► Plan for and maintain space for maintenance work and operation: • At the top for filling coffee beans • Keep ± 35 cm (1 foot) clear on the left-hand side • At least 15 cm (6 inches) between the back of the device and the wall (for air circulation) ► Observe and comply with all applicable local kitchen regulations.

ENVIRONMENTAL ASPECTS

Spare parts:
Parts exchanged during a service can be reconditioned as far as possible and used again.

Cleaning agents: Environmental protection!
If no re-use is possible, cleaning agents and their packaging must be disposed of in line with local laws and regulations in accordance with the "HEALTH & SAFETY DATA SHEET".

Energy consumption:
The energy consumption corresponds to the technical state of the art at the time the machine was developed.

Disposal: Environmental protection!
The machines must be disposed of correctly and in accordance with local laws and regulations.

WATER QUALITY

GENERAL

99% of a cup of coffee is water. Not only because of the considerable influence water has on the flavour of coffee, but also to protect the machine itself, special attention must be drawn to the water.

The properties of water have a significant effect on how your coffee is brewed, and on the life of your coffee machine.

PURITY OF WATER

Water flows over rock and stone and through bedrock, where it gathers valuable minerals. The source of the water, the bedrock and soil properties, and the local water treatment all affect the properties and the flavour of water.

In preparing coffee, the pH level has a strong effect: acidic water emphasises the acidity of the coffee. Another phenomenon is that the crema disappears more quickly if prepared with water that has been fully softened. Not all machine parts are resistant to acidic water. Some can become corroded.

Water that is too hard can result in lime scale build-up in coffee machines (such as within the boilers and valves). Lime scale can impact the performance and shorten the lifespan of the coffee machine.

WATER CHARACTERISTICS FOR SCHAERER COFFEE MACHINES

► **5 – 7°dH** (German hardness) relate to **8 – 12°fH** (French hardness)
- If the measured value is below this range, the water must be mineralised.
- If the measured value is above this range, a descaling filter / softener must be used.

► Chlorine content max. 1**00 mg per litre**
► **PH value 6.5 – 7** (ph neutral)

Failure to observe these property ranges voids the Schaerer Ltd. factory warranty!

CONVERSION TABLE

Depending on the scale of the measuring tool the value must be converted using the table right!

	Unit	° dH	° eH	° fH	ppm	mmol/l
German hardness	**1 ° dH**	1	1.253	1.78	17.8	0.1783
English hardness	**1 ° eH**	0.798	1	1.43	14.3	0.142
French hardness	**1 ° fH**	0.560	0.702	1	10	0.1
CaCO3 (USA)	**1 ppm**	0.056	0.07	0.1	1	0.01
mmol/l	**1 mmol/l**	5.6	7.02	10	100	1

FILTER TECHNICS

Filters are essential for the care and maintenance of the machine, not to mention for hygiene, and for the best quality of coffee. Water is a vital medium: Its properties do not remain constant. Regardless of the system used, the water properties must be measured and the water filter replaced annually.

Please contact your local dealer or your customer service representative for further information!

NOTES